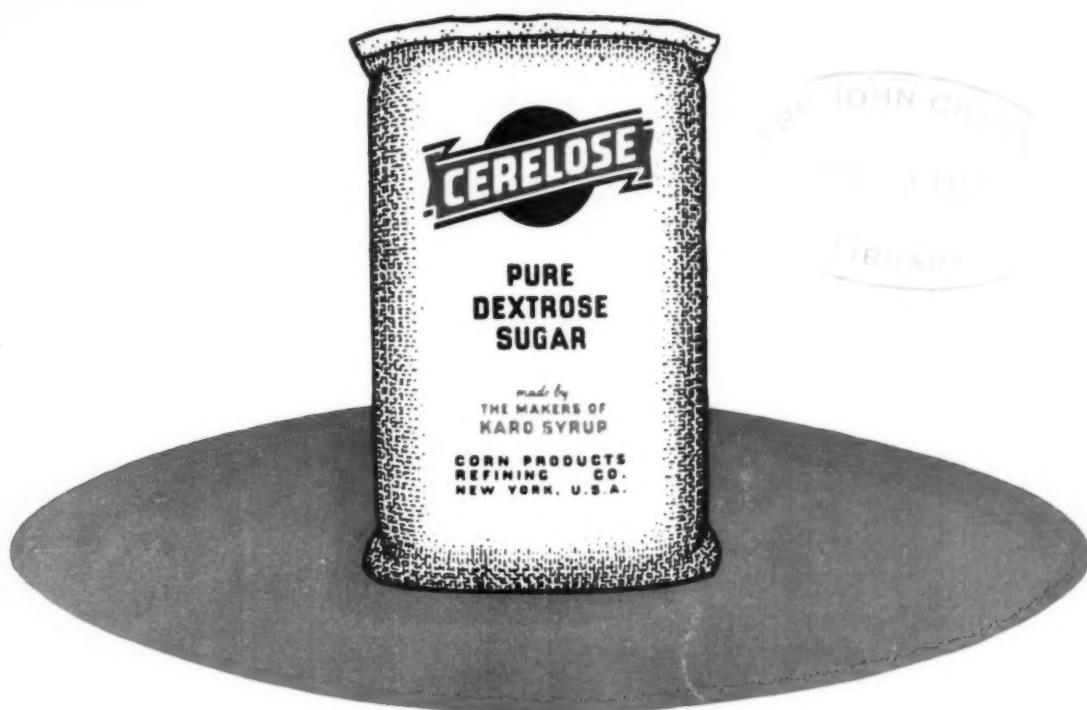


THE NATIONAL PROVISIONER

OCTOBER 3 • 1942

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THE NATIONAL PROVISIONER

Volume 107

OCTOBER 3, 1942

Number 14

Table of Contents

WEEK'S CEILING DEVELOPMENTS

Text of Meat Restriction Order...	7
Overall Beef Ceilings Set.....	18
Subsidy For Pork Packers Ready..	13
Fats, Oils Schedule Revised.....	20
Army Developing New Ham Box.....	10
Late Changes In Convention Program..	8
Draft Deferments in Meat Industry....	19
Cattle Dip and Hogs Rise.....	36
Recent Orders By WPB and OPA.....	17
New Equipment and Supplies.....	24
Up and Down the Meat Trail.....	14

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Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A. by The National
Provisioner, Inc. Yearly subscriptions: U. S., \$3.00; Canada, \$5.00; foreign coun-
tries, \$5.00. Single copies, 25 cents. Copyright 1942 by the National Provisioner,
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October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

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(Mail and Wire)
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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

RICHARD von SCHRENK, President • LESTER I. NORTON, Vice
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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

Late in the evening of October 1 the Office of Price Administration gave the Washington representative of THE NATIONAL PROVISIONER the lengthy text of Meat Restriction Order No. 1. It was rushed to Chicago, set up at the plant of R. R. Donnelley & Sons Co. (printers of *Time* and the *Provisioner*) and distributed in preprint form at the convention on the evening of October 2 and in magazine form on October 3.

★ ★ ★

An inspired story from Washington last week indicated that the government may lift its prohibition against the use of soya flour in sausage. The "victory" pork-soya sausage, similar to the pork-soya links bought by FSCC for lend-lease, would help stretch the nation's meat supply a little farther.

★ ★ ★

We hear a lot these days about the amount of meat being consumed per man by those in our fighting forces, but the record of Cadet Tom Savage, Evanston, Ill., is believed unique. Cooks at the University of Iowa preflight school are wondering if they will be able to keep up with Tom. He was reported to have eaten 14 pork chops (and all the trimmings) at a recent meal.

★ ★ ★

Manufacturers of special types of food products for the Army will find a ready market for them after the war, both abroad and in this country, Colonel R. A. Isker, chief of the subsistence research laboratory, Chicago Quartermaster Depot, told members of the Sales Executives Club of New York at a recent meeting. Among the products cited by Colonel Isker as having good possibilities for ready acceptance by civilians after the war were boneless frozen meat and canned hams.

★ ★ ★

Having been forced to move from two hotels because they were taken over by the Army, one Chicagoan well known in the meat industry won't have to look for a third home—Uncle Sam is providing it. The man is Herbert J. Altheimer of the Independent Casing Co. He formerly lived at the Congress hotel. It was taken over by the Army. He moved to the Chicago Beach hotel. It is being taken over by the Army. Now his draft board has informed him that it has a place for him—24 years after his first call. Mr. Altheimer, 45, a bachelor, was inducted into the Army in World War I September 24, 1918. As he was about to embark for France, the Armistice ended his military career until World War II.

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appearance . . . that's still more sales-appeal for your products! You'll like everything about Armour's Natural Casings—the wide variety . . . uniformity . . . and strength to resist breakage. Next time, order Armour's Natural Casings—your nearest Armour branch can quickly supply you with any type casing you need.

• ARMOUR'S NATURAL CASINGS

OPA Limits Meat Sales to Civilian Market

Distribution of Carcasses and Cuts Will be Controlled; No Canned Meat, Sausage Limits

MEAT sales to the civilian trade in the final quarter of 1942 (October-December) were limited this week by the Office of Price Administration in Restriction Order No. 1 to the following percentages of total conversion weights in the final quarter of 1941:

Beef, 80 per cent; veal, 100 per cent; lamb and mutton, 95 per cent and pork, 75 per cent. Under the order canner and cutter beef quota to the domestic trade in the final quarter of 1942 is to be 20 per cent of the 1941 quarter base quota for federally inspected plants and 25 per cent for non-federally inspected plants.

Deliveries are permitted without charge against domestic quota to Army, Navy, Marine Corps and other agencies of the United States or any foreign government for consumption and use in any foreign country or territory in the possession of the United States.

Other provisions include the following:

"Controlled meat" is defined as dressed carcasses of cattle, calves, sheep, lambs, and swine and any processed or unprocessed edible part, cut or trimmings thereof, excluding canned meats, sausage, scrapple, offal, oils, lards, rendering fats, raw leaf, casings and by-products not ordinarily used for human food.

"Conversion weight" under the order means weight of live animal, carcass, or controlled meat derived therefrom, under applicable conversion factor set up in order.

Carcass Definitions

"Dressed carcass" means beef with kidney knob in, veal hide off; pork with leaf fat and kidney out and head off; and mutton and lamb with pluck out.

"Slaughterer" means any person who slaughtered in 1942 cattle, calves, sheep, lambs or swine, producing controlled meat having aggregate conversion weight about 1,500,000 lbs. and any person who slaughters during any quota period controlled meat having conversion weight of over 500,000 lbs.

The quota for pork is to be figured by adding: (a) The conversion weight of the live animals slaughtered during base period; (The specified conversion factors will be applied to the live (purchased) weight of hogs); (b) Conversion weight of inventory at beginning of base period; and (c) Conversion weight of meat delivered to slaughterer during base period and subtracting from this (1) the conversion weight of the inventories at the close of the period, (2) the conversion weight of deliveries by other slaughterers of more than 5,000 pounds, and (3) 50 per cent of conversion weight of meat delivered directly or in the form of canned meat

to Army, Navy, Marine Corps, Coast Guard, or Lend-Lease.

The quota for beef, veal, and lamb and mutton is to be figured the same as in the case of pork, except that chilled dressed weights are to be used.

The full text of Meat Restriction Order No. 1 follows:

Section 1407.901 Definitions.—(a) "Controlled Meat" means the dressed carcasses of cattle, calves, sheep, lambs, and swine (hereinafter also called beef, veal, mutton, lamb and pork, respectively) and any processed or unprocessed edible part, cut or trimmings thereof, regardless of how prepared or packaged; excluding, however, canned meats, sausage, scrapple, souse, and other similar products, offal, oils, lards, rendering fats, raw leaf, casings, by-products not ordinarily used for human consumption, and skins of swine when prepared for use in leather, glue and gelatin.

(b) "Conversion weight" means the weight of the live animal, the carcass or the controlled meat derived therefrom multiplied by the applicable conversion factor as set forth in section 1407.913.

(c) "Cutter and canner grades of beef" means controlled meat conforming to the specifications for cutter and canner grades of steer, heifer, and cow carcass beef set forth in "Service and Regulatory Announcements No. 99, Official United States Standards for Grades of Carcass Beef," United States Department of Agriculture, Agricultural Marketing Administration, reprinted with amendments March, 1942.

(d) "Deliver" means to transfer physical possession of controlled meat to any other person. The transfer of controlled meat by a slaughterer to a unit or department of the slaughterer for use in the preparation, manufacture, or production of any product or commodity other than controlled meat shall be deemed a transfer of physical possession to a person other than the slaughterer. In the case of a slaughterer who uses controlled meat for such pur-

poses without any such transfer, the use of controlled meat in the preparation, manufacture or production of any product or commodity other than controlled meat shall have the same effect for the purposes of Restriction Order No. 1 as a transfer of physical possession to a person other than the slaughterer.

(e) "Dressed carcass" means the carcass in the following state: (1) In the case of beef, with the kidney knob in. (2) In the case of veal, with the hide off. (3) In the case of pork, with the leaf fat and kidney out and the head off. (4) In the case of lamb and mutton, with pluck out.

(f) "Federally inspected" means slaughtered, dressed and passed in a plant subject to federal inspection pursuant to the Act of Congress of March 4, 1907 (Federal Meat Inspection Act, 34 Stat. 1260).

(g) "Non-quota slaughterer" means any person, other than a slaughterer as herein defined, who slaughters cattle, calves, sheep, lambs, or swine and sells the controlled meat derived therefrom.

(h) "Person" means any individual, partnership, corporation, or association, and includes the United States, or any agency thereof, the states or any political subdivision or agencies thereof, and any other government or any agency thereof.

(i) "Sausage" means any ground, chopped, or cut meat or offal of cattle, calves, sheep, lambs, or swine mixed with condiments or other materials and prepared in loaf or sausage-type form, with or without casings.

(j) "Slaughterer" means (1) Any person who slaughtered during the first nine months of 1942 cattle, calves, sheep, lambs, or swine which produced controlled meat having an aggregate conversion weight in excess of 1,500,000 pounds, and (2) Any person who slaughters during any quota period cattle, calves, sheep, lambs, or swine which produce controlled meat having an aggregate conversion weight in excess of 500,000 pounds.

Section 1407.902 Deliveries of slaughterers restricted.—(a) Notwithstanding the terms of any contract, agreement, or commitment, regardless of when made, no slaughterer shall, except as provided in Restriction Order No. 1, deliver during any quota period, more controlled meat of any type than his quota for such type of controlled meat for such period.

(b) Any slaughterer may, during any quota period, deliver controlled meat against any unused portion of his quota for such type of controlled meat for the preceding quota period in an amount

not exceeding 10% of such quota, and against his quota for such type of controlled meat for the subsequent quota period in an amount not exceeding 10% of his quota for the current quota period.

(c) A person who becomes a slaughterer during a quota period shall not thereafter during the balance of such period deliver controlled meat of any type in an amount which, together with the amount of such type of controlled meat previously delivered by him during such period, would exceed his quota for such controlled meat for such period.

Section 1407.903 Quotas established.

—(a) The quota of a slaughterer for each type of controlled meat for each quota period shall be the conversion weight obtained by multiplying the quota base for such type of controlled meat by the percentage set forth in the table below:

Type of Controlled Meat	Percentage
Beef	80%
Veal	100%
Lamb and Mutton	95%
Pork	75%

(b) Any incorporated slaughterer may apply to the Office of Price Administration for consolidation of its quotas with the quotas of any one or more of its wholly-owned subsidiaries.

Section 1407.904 Deliveries of non-quota slaughterers restricted.—(a) Notwithstanding the terms of any contract, agreement, or commitment, regardless of when made, no non-quota slaughterer shall, during any quota period, deliver more controlled meat of any type resulting from his own slaughter than he delivered of such type resulting from his own slaughter during the corresponding base period, provided that deliveries during a quota period to persons referred to in section 1407.912 (a) shall not be regarded as deliveries for the purposes of this section.

Section 1407.905 Base and quota periods established.—(a) There are hereby established the following quota periods: (1) Quota Period 1—October 1, 1942, to December 31, 1942, inclusive. (2) Quota Period 2—January 1, 1943, to March 31, 1943, inclusive.

(b) The corresponding base period shall be as follows: (1) Base Period 1—October 1, 1941, to December 31, 1941, inclusive. (2) Base Period 2—January 1, 1941, to March 31, 1941, inclusive.

Section 1407.906 Method of computing quota bases.—(a) The quota base of a slaughterer for each type of controlled meat for each quota period shall be computed as follows: From the sum of (1) In the case of pork: the conversion weight of live animals slaughtered by him during the corresponding base period determined from the average live purchase weight of such animals. In the case of beef, veal, lamb, and mutton: the conversion weight of the chilled dressed carcasses of animals slaughtered during the corresponding

NEW EVENTS AND LATE CHANGES IN CONVENTION PROGRAM

SEVERAL important events have been added to the list of American Meat Institute convention activities since publication of the pre-convention issue of THE NATIONAL PROVISIONER and a few slight changes have been made in section and session programs.

Ladies attending the convention will have their own registration desk and a social program is being planned by Miss Esther Evers of the Institute staff. Tentative plans call for a luncheon Monday at the Edgewater Beach hotel, followed by a visit to the National Broadcasting Company's Chicago studio to hear a matinee broadcast.

There will be an open meeting of regional (intrastate) packers in the Tower room of the Drake on Sunday afternoon at 2 p.m. All intrastate packers are urged to attend.

Major General Lewis B. Hershey, director, Selective Service System, is now scheduled to speak on "Trends in Selective Service" on Monday at 11:10 a.m. rather than on Tuesday afternoon as originally planned.

C. L. Harlan, principal agricultural statistician, Bureau of Agricultural Economics, will speak on "What Our Survey of Pork Packing Plant Capacity Shows," to open the Tuesday morning session at 10 a.m., rather than on Monday morning as originally scheduled.

Murray T. Morgan, meat section, Agricultural Marketing Administration, will speak on "The Outlook for Supplies of Livestock" at 2:30 p.m. on Tuesday. Harry A. Reed of the AMA had originally been scheduled to speak on this subject Tuesday morning.

S. Dillon Foss, Nichols-Foss Packing Co., will preside over the sales and advertising section meeting Friday afternoon. Gerret Vander Hooning of WPB will speak on "War and Food Industry Problems" at this meeting and another additional speaker is J. W. Christian, Cudahy Packing Co., who will have the subject "Lessons in Economy Which the War Is Teaching Us."

Newly-announced speakers for the livestock section meeting Saturday morning include Homer Davison, American Meat Institute, whose subject will be "To Correct Misunderstandings About the Meat Situation," and Albert Smeby, Agricultural Marketing Administration, who will discuss "Studies for Handling Peak Hog Run This Winter."

A late-scheduled speaker at the engineering and construction section meeting on Saturday morning is James A. Lawson, War Production Board, who will talk on "WPB Priority Problems."

base period. (2) The conversion weight of his inventory of such type of meat at the beginning of the corresponding base

period, and (3) The conversion weight of all meat of such type delivered to him during the corresponding base period, the following shall be subtracted: (4) The conversion weight of his inventory of such type of meat at the close of the base period, and (5) The conversion weight of meat of such type delivered by him to other slaughterers in deliveries of more than 5,000 pounds each or pursuant to any contract calling for delivery of more than 5,000 pounds, and (6) Fifty percent of the conversion weight of meat of such type delivered directly, or contained in canned meat delivered directly, by him to the Army, Navy, Marine Corps, Coast Guard, or to any agency of the United States to be delivered to, or for the account of, the government of any country pursuant to the Act of March 11, 1941 (Lend-Lease Act).

(b) If any person acquires or has acquired a business involving slaughtering, including the good will thereof, and continues the business in substantially the same manner as it was carried on prior to such acquisition, the deliveries, slaughtering, and inventories of such business prior thereto shall be deemed to have been made or held by such person for the purposes of Restriction Order No. 1. If a slaughterer makes such acquisition subsequent to his registration he shall immediately file a new registration in accordance with section 1407.914.

(c) The Office of Price Administration upon application may fix for a slaughterer a quota base for a quota period for any type of controlled meat not delivered by such slaughterer during the corresponding base period.

Section 1407.907 Method of computing deliveries during quota period.—(a) The amount of each type of controlled meat delivered by a slaughterer during a quota period and charged against his quota shall be computed as follows: From the sum of (1) In the case of pork: the conversion weight of live animals slaughtered by him during the quota period determined from the average live purchase weight of such animals. In the case of beef, veal, lamb and mutton: the conversion weight of the chilled dressed carcasses of animals slaughtered during the quota period. (2) The conversion weight of his inventory of such type of meat at the beginning of the quota period, and (3) The conversion weight of all meat of such type delivered to him during the quota period, the following shall be subtracted: (4) The conversion weight of his inventory of such type of meat at the close of the quota period, and (5) The conversion weight of meat of such type delivered by him during the quota period to the persons set forth in section 1407.912 (a).

Section 1407.908 Accounting procedures and inventories.—(a) A slaughterer in determining his inventories for the purposes of sections 1407.905 and 1407.906 shall disregard inventories of non-slaughtering branches or branch warehouses.

(b) If the slaughterer's customary time for taking inventory does not correspond with the opening or closing of a base period or quota period, an inventory taken not more than 15 days from the opening or closing of such period may be used as the opening or closing inventory as the case may be.

(c) If the records in the possession of the slaughterer on the effective date of Restriction Order No. 1 are not sufficient for the determination of the inventories required for the computation of quota bases, he may apply to the Office of Price Administration for permission to adopt an alternative method of computing quota bases.

Section 1407.909 Deliveries of cutter and canner grades of beef further restricted.—(a) No slaughterer shall during any quota period deliver controlled meat of cutter and canner grades of federally inspected beef to persons other than those referred to in section 1407.912 (a) in excess of 20% of the conversion weight of all his deliveries of such cutter and canner grades during the quota period. Such 20 percent shall include all deliveries of such beef after rejection thereof for failure to meet the specifications of persons referred to in section 1407.912 (a).

(b) No slaughterer shall during any quota period deliver more than 25% of his quota for beef for such period in cutter and canner grades of non-federally inspected beef, unless an adjustment be granted to him pursuant to the provisions of section 1407.917.

Section 1407.910 When delivery takes place; transfers of possession for carriage or storage.—(a) Controlled meat transferred to a carrier or loaded aboard a vehicle or vessel (whether or not owned or controlled by the slaughterer) for shipment to a person other than the slaughterer shall be deemed to be delivered when so transferred or loaded, regardless of whether the slaughterer reserves title or consigns the shipment to his own order for security purposes only.

(b) A delivery shall not be deemed to take place when controlled meat is placed in a public warehouse solely for storage purposes, but the withdrawal of such meat from any such warehouse by any person other than the slaughterer who placed it there shall be deemed a delivery.

Section 1407.911 Slaughterers owning retail outlets.—In the case of a person who owns five or more establishments selling controlled meat principally at retail and who is also a slaughterer, the operation of the slaughtering plant or plants operated by him shall be deemed to be separate from all his other activities for the purpose of Restriction Order No. 1, including the determination of the applicable quota base and quotas. Deliveries to such person shall be deemed quota exempt pursuant to section 1407.912 only if made to such plant or plants, and only inventories of and deliveries to and from such plant or plants shall be included in any computations required by Restriction Order No. 1. The restrictions in sections

Government to Grade Beef in Plants of Three Large Packers

Chicago, Oct. 2.—Government inspectors will grade and stamp all beef and veal distributed by three of the country's major packers, under the terms of an agreement made in federal district court here today with the Office of Price Administration. The packers are Armour and Company, Swift & Company and Cudahy Packing Co.

The grading agreement will be nation-wide in scope and will affect a substantial portion of the American meat supply.

1407.902 and 1407.909 shall apply to such person only with respect to deliveries of controlled meat from, and the use of controlled meat in, such plant or plants.

Section 1407.912 Deliveries permitted without charge against quotas.—(a) A slaughterer who complies with the provisions of paragraph (b) of this section may, without charge against his quota, deliver controlled meat to any of the following purchasers, or to any person to replace controlled meat delivered on or after October 1, 1942 to any such purchaser or to any person who requires such meat for delivery, with or without further processing, to any such purchaser pursuant to a written contract: (1) The Army, Navy, Marine Corps, Coast Guard, Coast and Geodetic Survey, War Shipping Administration, Maritime Commission, Panama Canal, Advisory Committee for Aeronautics, Office of Scientific Research and Development, Defense Supplies Corporation, and any agency of the United States or of any foreign government for export to and consumption or use in any foreign country or any territory or possession of the United States other than the District of Columbia; provided, however, that post exchanges, organized messes, sales commissaries, service men's clubs, ship service stores, and similar organizations, shall not be deemed part of the Army, Navy, Marine Corps or Coast Guard. (2) Any person for export to and consumption or use in any foreign country, or any territory or possession of the United States other than the District of Columbia. (3) Any person operating an ocean-going vessel engaged in the transportation of cargo or passengers in foreign, coastwise or intercoastal trade, as ships' stores for consumption aboard such vessel. (4) Any hospital, asylum, orphanage, prison, or other similar institution, which is operated by any federal, state, or local government or agency thereof other than an agency listed in paragraph (a) (1) of this section, which took delivery of controlled meat in the year 1941 under contracts awarded upon the basis of competitive bids. (5) Any person when such delivery is specifically authorized by the Director of the Food Rationing Division

of the Office of Price Administration. (6) Any slaughterer whose deliveries are subject to the quota provisions hereof at the time of such delivery.

(b) A slaughterer who delivers controlled meat to a purchaser specified in paragraph (a) (1) to (6) inclusive of this section, or to a person to replace in such person's inventory controlled meat delivered on or after October 1, 1942, to any such purchaser, shall, not later than 10 days after such delivery, obtain a certification signed by the purchaser or his authorized agent or employee setting forth the following: (1) The name and address of the person making delivery to the purchaser. (2) The name and address of the purchaser. (3) The date of delivery. (4) The total weight of each type of controlled meat delivered, and a description thereof permitting conversion in accordance with the provisions of section 1407.913.

(c) A slaughterer who delivers controlled meat to a purchaser specified in paragraph (a) (2) of this section, or to a person to replace controlled meat delivered on or after October 1, 1942, to any such purchaser, shall obtain with the certification required by paragraph (b) of this section a copy of the export license authorizing the export of such controlled meat. If no export license is required for the shipment, the slaughterer shall obtain with the certification a copy of the bill of lading under which the controlled meat was shipped.

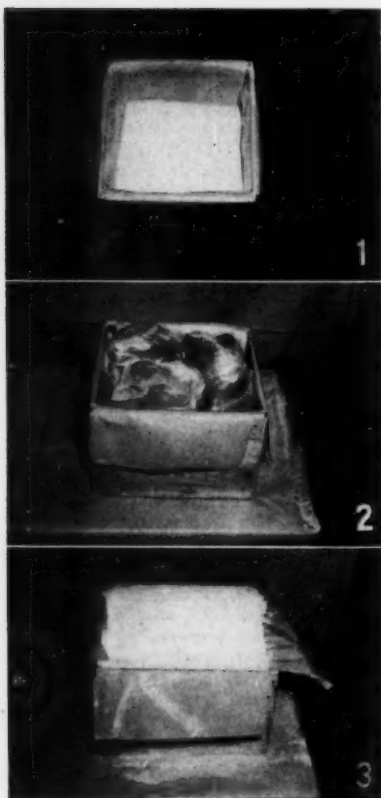
(d) A slaughterer who delivers controlled meat to a purchaser specified in paragraph (a) (3) of this section, or to a person to replace controlled meat delivered on or after October 1, 1942, to any such purchaser, shall obtain with the certification required by paragraph (b) of this section a statement signed by the collector of customs or his deputy authorizing such delivery as ship stores.

(e) A slaughterer who delivers controlled meat to a purchaser specified in paragraph (a) (4) of this section, or to a person to replace controlled meat delivered on or after October 1, 1942, to any such purchaser, shall obtain with the certification required by paragraph (b) of this section a statement, signed by the manager, superintendent or other official in charge of such institutions, that such purchaser took delivery of controlled meat in the year 1941 under contracts awarded upon the basis of competitive bids.

(f) A slaughterer who delivers controlled meat to a purchaser specified in paragraph (a) (5) of this section, or to a person to replace controlled meat delivered on or after October 1, 1942, to any such purchaser shall obtain with the certification required by paragraph (b) of this section a copy of the authorization issued by the Office of Price Administration.

(g) A slaughterer who delivers controlled meat to another slaughterer whose deliveries are subject to the quota provisions hereof at the time of such delivery shall not later than 10 days after such delivery obtain a certification signed by the slaughterer to whom such

(Continued on page 16.)



Army Developing Standard Shankless Ham Box for Export

ADoption of a standardized wooden box for overseas shipments of shankless hams is likely in the near future. Decision on the new size container, and the method of packing hams in the new box, rests with the Chicago Quartermaster Depot, where much work has been done with the ham boxing proposal.

At present, shankless hams for the armed forces are boxed with no specifications as to size of container or the amount of salt packed around the hams. The amount of ham packed per box is fairly standard—around 100 lbs. or a little more. Dimensions of the wooden box, however, have been pretty much a hit and miss affair. For the most part, those used have been boxes that packers had on hand; in most instances they have been too large for the amount of product wanted by the Army. The result has been that an excess amount of salt was needed to cover the hams, in many instances running well over 100 lbs. and exceeding the weight of the hams. This in turn brought the gross weight of the box and contents well over the 200-lb. mark.

Boxes of this size and weight, Quartermaster Corps spokesmen point out, are too large and heavy. They occupy too much room in cars and ship holds in proportion to the weight of ham and are too heavy for one man to handle. There is also a waste of salt, for so far no good use has been found for the product at the other end.

To design a "one-man" box for easier handling and carrying a higher per-

centage of ham in proportion to salt was the problem. In charge of the work has been Lieutenant Colonel Jesse H. White, head of the meat and dairy section of the Chicago Quartermaster Depot, assisted by Lieutenant W. W. Bailey. Meat packing firms have unstintingly cooperated with the Army in this project.

The size and type of box best fitted to the overseas needs of the Army has now been fairly well decided upon. It is a container measuring 16 by 16 by 11 in., constructed of $\frac{1}{2}$ -in. lumber on top, bottom and sides, with $\frac{3}{4}$ -in. material used for the ends. It is a box which will pack six medium hams or five large hams, or a total of 75 to 80 lbs. of meat, and which keeps the salt percentage well below the amount now found in many boxes. Salt percentage runs around 25 to 35 per cent, against 100 per cent or more for less efficient

IN THE PICTURES

- 1.—New overseas ham box tentatively approved by the Chicago Quartermaster Depot measures 16 by 16 by 11 in. It is lined with wax paper; bottom is covered with one-half inch of salt before the hams go in.
- 2.—Instead of being placed in box flat, as at present, the hams are put in on end.
- 3.—Box after hams have been packed and covered with salt. Holding 75 to 80 lbs. of ham and with gross weight of 120 lbs. or less, the box is more easily handled at destination and is less wasteful of transportation.
- 4.—In putting salt around the "on end" hams, care must be taken to fill all spaces.

● **THIS IS FIRST** of a series of articles dealing with the special needs of the Chicago Quartermaster Depot in relation to packinghouse products. Due to wartime conditions, many former practices of processing or packaging are no longer suitable in feeding the armed forces. To bring to the industry a better understanding of these problems is the purpose of this article, and others to follow. An article in the near future will deal with the braising and processing of beef to meet Army canned ration standards.

boxes. Total weight of box and contents can be kept around 120 lbs., making it easier to handle.

Method of packing the hams in the tentatively approved box also has been changed. In containers now used the hams usually are packed flat. In the new container they are packed alternately with butts and shank ends down. While it is desirable to minimize the amount of salt used to save weight, it is still necessary to use enough to cover the hams completely and fill the space between the hams. Before packing, a half inch of kiln-dried granulated salt is placed in the bottom of the box. After the hams are in place, the space between them is filled with salt and the top completely covered with salt before closing. Boxes are lined with waxed paper as the first step in the process.

While it is realized that this method

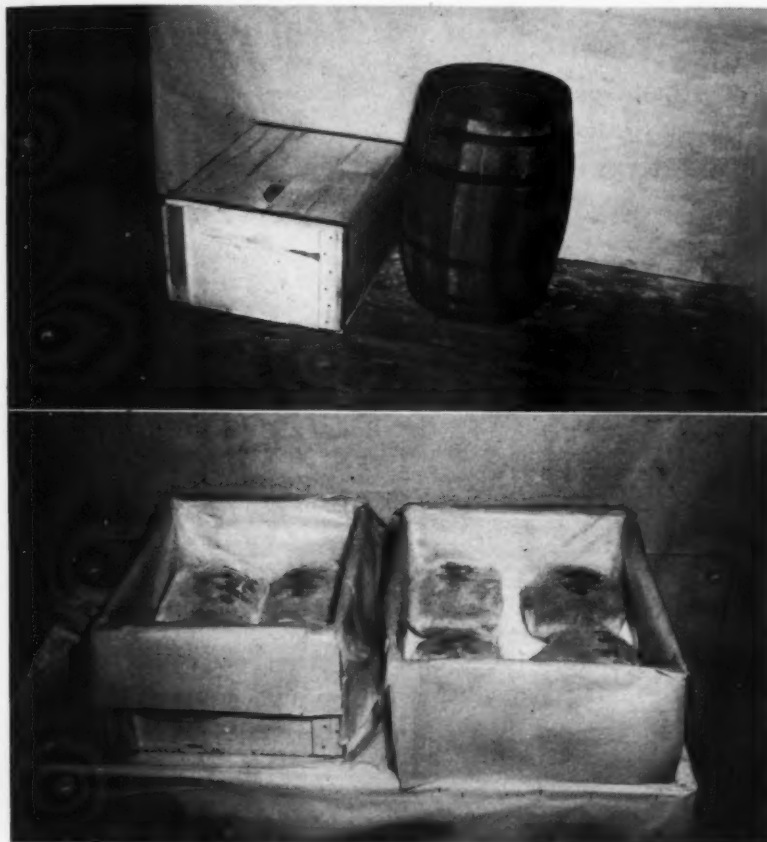
of boxing and packing will be somewhat more expensive than present methods, the Quartermaster Depot figures that the slightly increased cost is more than justified. The boxes, being smaller and more compact and built of heavy material, will stand up better under wartime handling conditions. While packers are familiar with domestic and ordinary export handling conditions, they may not realize the terrific "beating" given packages under war conditions—particularly on "the other side." The important thing is to get the meat to the boys with the box intact, with suffi-

can be packed eight hams totaling 108 lbs. of meat. But to cover the hams, packed rather loosely, requires 51 lbs. of salt, and to their weight must be added 17 lbs. for box weight, making a gross weight of 176 lbs. While this type box is not too bad, compared with many grossing 240 lbs., it is still too large for Army requirements.

By comparison the tentatively approved 16 by 16 by 11 in. container took six hams totaling 75 lbs. Thirty-three lbs. of salt were needed to protect the hams, making a gross weight for box and contents of 118 lbs. Percentage of

a standard hardwood half barrel was used. Here it was possible to pack eight hams totaling 98 lbs. Salt requirement for protective coverage was 40 lbs. and weight of the barrel 27 lbs., grossing 165 lbs. While there was some saving in salt weight in using a barrel, this container has a number of disadvantages. For one thing, cost of the barrel is considerable. Another point is that the gross weight is too high, even though a barrel is somewhat easier to handle under certain conditions. The main objection to barrels, however, is the amount of extra space required in shipping, particularly in ship holds. This waste of space created by the shape of the container is estimated at around 25 per cent.

Specification C.Q.D. No. 7b requires that boxes be strapped with flat iron not less than ½-in. wide, with one strap around each end and securely nailed. A recent directive from Washington invites attention to the desirability of placing a third flat iron band around each box at right angles to the other two straps.



BETTER EXPORT HAM BOXES WANTED

Tentatively approved overseas ham container (above, left) bound with steel strap and ready to go "over there." A third strap can be added at right angles to the two shown for greater safety. At upper right is a hardwood half barrel packed with hams. While making a satisfactory showing from standpoint of low percentage of salt to amount of meat contained, its gross weight is too great for one man and it is wasteful of space. Lower photo shows two types of overseas ham containers now in use. That at right is much too large (note the spacing between the hams). At left is a smaller box, requiring a smaller percentage of salt, but still having a gross weight above Army wishes.

cient salt covering the hams and the product in usable condition after long periods of shipment.

Comparisons of box sizes, gross weight, net weight of hams and weight of salt are interesting. In Quartermaster Corps work at the various packing plants, many different type boxes and containers were compared. One box used by many packers measures 22 by 17 by 11 in. In this box (placed flat),

salt in the two boxes was close—28 per cent for the box cited above against 27 per cent for the tentatively approved box. In either case, the salt percentage was much better than in the outside boxes being encountered. But even in comparison with a fairly satisfactory box, the new container has distinct advantages in lighter gross weight and greater strength of box.

In another comparative pack of hams,

MEAT BOARD EXPANDING MILITARY EFFORTS

Following an intensive meat program conducted at 101 army posts in the nine service commands and directed toward giving every possible assistance to the Army Quartermaster Department in the feeding of millions of men in Uncle Sam's armed forces, the National Live Stock and Meat Board announces that the work is being extended in scope.

The new program schedule has been set up to keep pace with the rapidly changing personnel at posts already visited and to include many posts not previously reached.

According to a Board spokesman, 1,734 lecture-demonstrations have been conducted by its specialists and these have been attended by 73,035 army personnel. Attendance included commanding officers, sales officers, bakers and cooks' school commandants, mess sergeants, hospital dietitians and others. A total of 749 men has been trained as regimental meat specialists to date and 107 men given training as meat instructors for the bakers' and cooks' schools.

The Board points out that the program under way covers many subjects, among which are improved army meat cutting methods, modern methods of meat cookery, the nutritive value of foods, the place of meat as a rich source of essential food elements, carving of cooked meat, rules for sanitation, care and use of meat tools, utilization of left-overs and storage of meat.

In view of the great volume of meat and cooking fats used in the Army, the Board's specialists are also stressing the conservation of fat, bones and meat. This activity follows a conservation survey conducted at various posts which revealed the possibilities and the need of such an effort.

OFFENSIVE WAR AND U. S. MEAT SUPPLY

The imminence of a strong offensive effort by the United Nations, and the meaning of that effort to American meat packers, producers and consumers, was indicated by Secretary of Agriculture Claude R. Wickard in his speech at Chicago last week in which he announced the limitation of packer deliveries to the civilian market and called for voluntary meat rationing (see THE NATIONAL PROVISIONER of September 26). Secretary Wickard declared:

"We must provision an Army and Navy big enough to win a World War. That takes more meat than feeding the same number of civilians. It takes especially large quantities out of the current supplies, because we must fill the military storehouses at once with canned and cured meats.

"Victory will come deep in the enemy territory, and our troops will be there. Whenever the troops go on the transports, the food must be ready to go right along. The Army no longer can afford to delay going into the market for large supplies of meat. We must build up huge meat reserves this fall and winter to make sure that American fighting men will not go hungry on far-off battlefields next year.

"We must send our allies enough meat to keep up their strength and

morale. Our allies are manning our battle lines. They are producing munitions for our side. We must now store up reserves so that whenever a convoy is ready to load the Lend-Lease meat is there to go aboard."

EFFECTS OF SEASONING ON SAUSAGE KEEPING QUALITY

Tests on the keeping quality of pork sausage conducted by the Kansas experiment station in cooperation with the National Live Stock and Meat Board indicate that there is less deterioration if the product is seasoned prior to freezing. This is contrary to previous observations made by the Kansas station. On the other hand, unseasoned pork sausage retained its normal color longer than the product that had been seasoned prior to sharp freezing.

In these tests, pork sausage containing 25 per cent fat was used. Half of the product was put up in one-pound packages, unseasoned; the remaining half of the block was seasoned lightly with salt, pepper and sage. Samples were analyzed chemically and tested for palatability every 28 days for a period of ten months. Samples of sausage sharp-frozen at minus 20 degs. F. kept better than those not sharp frozen. Samples stored at minus 15 degs. kept better than those held at 8 degs.

Palatability tests indicated that sausage stored for nine months was still edible but that deterioration in palatability became apparent after 150 days of storage, even at minus 15 degs.

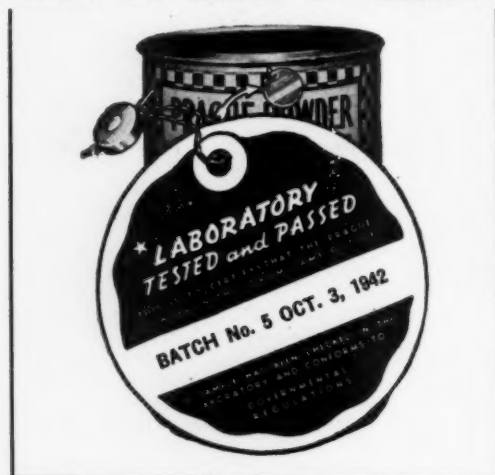
Sausage seasoned prior to freezing turned gray on the outside within 60 days and the greying gradually penetrated through the block, reaching the center in about 200 days. Sharp freezing and storage at minus 15 degs. retarded the process. The unseasoned sausage held its normal color for a longer period of time.

TIN SALVAGE CAMPAIGN

Tin can collections from the nation's housewives and other sources are expected to supply 15 per cent of coming tin requirements, according to the War Production Board. By the middle of 1943, it is hoped that the campaign will yield 5,000 tons of vital tin—plus 495,000 tons of steel. Of the tin, over 3,000 tons is expected to come directly from the tin can collection drive and the remainder from the de-tinning of scrap from can factories.

The nation's normal tin requirements total from 65,000 to 70,000 tons, but 110,000 tons was purchased in 1941, of which more than 98 per cent was imported from the Far East. Manufacturers are being allowed 62,000 tons of tin for 1942 and will get but 48,000 tons in 1943, says the WPB.

THINK IN TERMS OF QUALITY



"SHORT-TIME CURES" ARE IMPORTANT

Meat packing is one of America's largest industries. Meat animals by the millions come to market for slaughter and processing every year. The curing time element is an important factor. New ideas in curing developed a "Safe, Fast Cure" for hams and silent cutter sausage cure.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

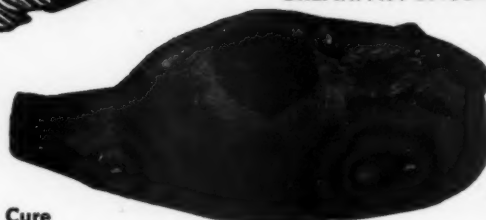
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for cure . . .
IT'S SAFE!

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MAKE A CHOICE
BREAKFAST BACON

SMOKED
HAM



7 to 10-Day Cure

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THE GRIFFITH LABORATORIES

1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

AMA Is Ready for Small Packer Pork Plan Applications

FURTHER details of the Department of Agriculture pork purchase program designed to assist small packers and assure continued processing of large supplies of pork were announced by the Agricultural Marketing Administration this week.

The AMA, acting as agent for the Commodity Credit Corporation is prepared to receive applications from packers who killed less than 250,000 hogs in 1941, including hogs slaughtered by subsidiary and affiliated companies, who can successfully demonstrate that their pork operations are so unprofitable, and their financial situation so acute, that without participation in the program they cannot continue to process hogs. Applications must be submitted before October 10.

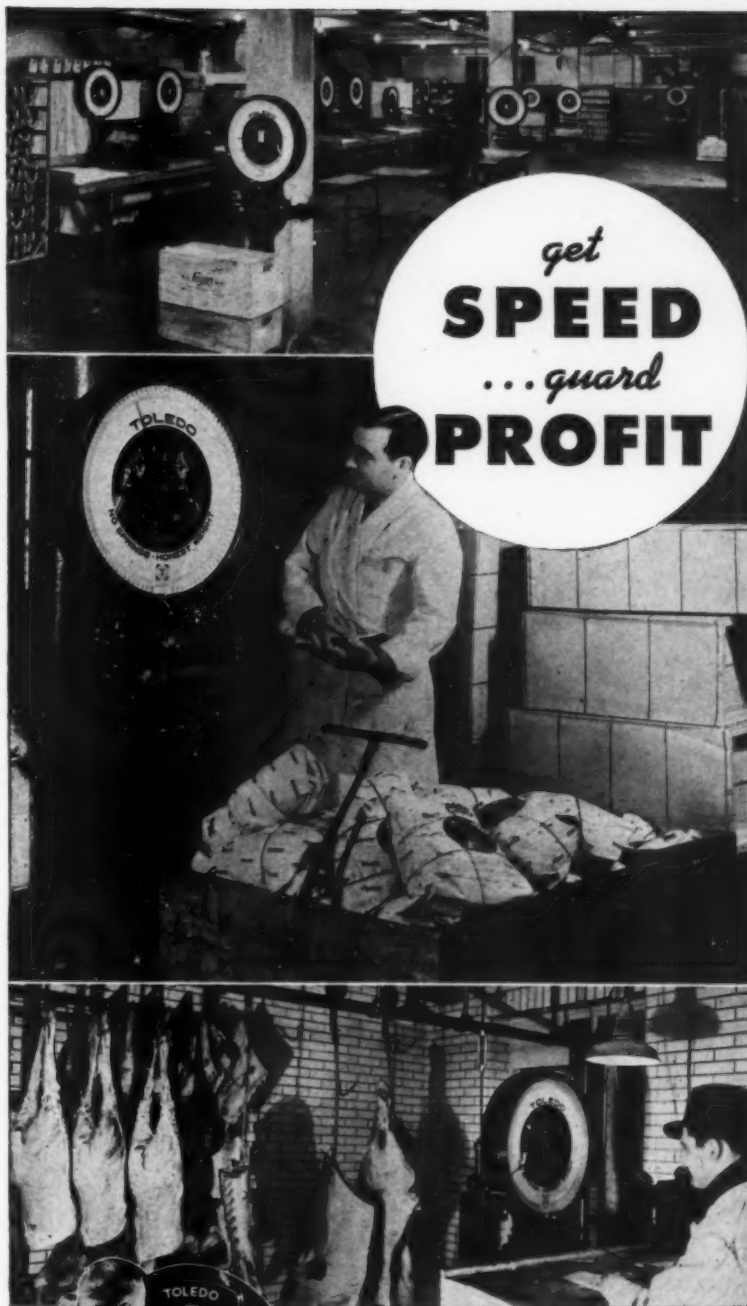
Each of these packers would be eligible to enter into contract by which he would agree to process and deliver such quantities of pork products as the Department of Agriculture may determine up to 60 per cent of his total pork production. Prices paid for these products will be the same as those prices paid for direct purchases now being made every two weeks by the Department.

Additional payment to the packer as part of the consideration for the purchase contract would be based upon the live purchase weight of that percentage of the hogs slaughtered by the packer which is equal to the maximum percentage of his total pork production which he may be required to deliver to the Commodity Credit Corporation. The applicable percentage will be stated in each contract, but in no event will it exceed 60 per cent.

Payments will be restricted to packers who do not slaughter, during any calendar month during which the contract is in effect, more than the number of hogs slaughtered during the corresponding month of 1941.

The rate of this additional payment would be based on the average price of barrows and gilts as reported by the Department's Market News Service for the seven markets, Chicago, National Stock Yards at St. Louis, Kansas City, Omaha, Sioux City, St. Joseph, and South St. Paul. Rate of payment is 25c per cwt., live weight, for each full 25c by which the seven-market average exceeds \$13.50 per cwt. Fractions of 25c will be disregarded. (Example: The average price for the week ended September 19 was \$14.09. Consequently, the rate of payment applicable to hogs slaughtered during the week ended October 3rd would be 50c per cwt.)

Immediately following publication of the weekly average price at the seven markets, the rate of payment on hogs killed thereafter would be changed upward or downward, as necessary, for the week after such publication.

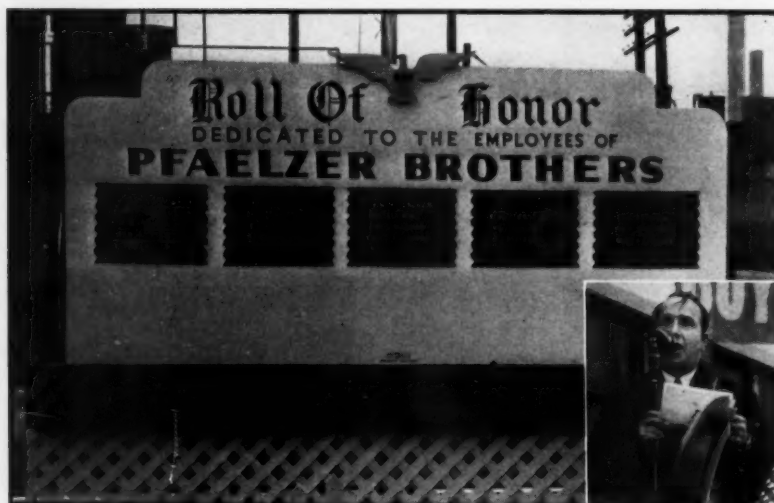


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TOLEDO SCALES

Up and down the MEAT TRAIL



PAY HONOR TO MEN IN SERVICE

Honoring the 25 employees already in the armed forces, the above plaque at the plant of Pfaelzer Brothers, Chicago meat firm, was dedicated on September 23. All branches of the armed services are represented in the list of men on the plaque. Relatives and friends of the men, as well as all plant employees, were present for the dedication. At the same time, the Pfaelzer plant Minute Man flag was presented by a member of the U. S. Treasury Department. The plant's war bond signup was 100 per cent for a payroll deduction of 10 per cent or more. Inset shows Ellard Pfaelzer, company executive, speaking at the dedication.

Personalities and Events of the Week

Harry Hirsch, secretary, and Ronald Marks, vice president of Enterprise, Inc., Dallas, Tex., reached Chicago Wednesday, planning on being among the earlier arrivals at the convention. However, upon arrival they were notified of the sudden death of Mrs. Leon Hirsch, mother of Harry and grandmother of Ronald Marks, and made an immediate return trip home. They regret that they will be unable to greet their many friends in the packing industry at this year's convention.

Maury Hurt, manager, Hemet Packing Co., Hemet, Calif., delivered a talk on the effect the war is having in changing packinghouse and meat locker plant practices in small towns which depend on adjacent farming areas for their trade, at a meeting of the refrigeration and air conditioning industry of the Pacific coast at Los Angeles on September 25. The meeting was held to promulgate a program of conservation of material, equipment and manpower of the refrigeration industry and outline definite ways in which the industry can cooperate most effectively with the war effort.

Word has been received by Fred Batty, sales manager of the Newcastle, England, office of John Morrell & Co., that his son, Philip Batty, was killed in action in France in May, 1940. Mr. Batty will be remembered by many in the U. S. as a former manager of the Ottumwa office of the company and later manager of the Chicago office. When notice was received in 1940 that his son was missing in action, it was hoped that he was a prisoner, or still alive in France. Mr. and Mrs. Batty lost their oldest son in World War I.

Retirement of C. F. McDonald, superintendent of the St. Paul plant, is announced by Swift & Company. Mr. McDonald joined the organization in 1900 as a laborer and worked up to the position of superintendent in 1937. The new Swift superintendent at St. Paul is P. A. Flinn, who started with the company in 1919.

Walter S. Smack, retired leather company official, died September 22 at his home in Philadelphia. He was 74. Mr. Smack was with England, Walton & Co. for 50 years and was secretary of the firm at the time of his retirement.

Among the gifts and grants to the University of Wisconsin accepted by the university board of regents recently in Madison was \$1,000 from Oscar Mayer & Co., Madison, for the establishment of an industrial fellowship in

Armour Opens New Branch House at Providence, R. I.

A new branch house which will eventually serve all of Rhode Island and southeastern Connecticut was opened by Armour and Company at Providence, R.I., September 14. The new one and one-half story brick building contains the latest in temperature and humidity control for the processing of ham, bacon and sausage. George A. Eastwood, Armour president, and F. W. Specht, vice president and general sales manager, were present for the dedication.

Carrier Corporation announces the opening of its new offices of the central regional division at 20 Wacker dr. Chicago. The office is in charge of A. D. Shanklin, vice president and regional manager.

The Goldring Packing Co., Los Angeles, is putting up a new office structure.

Further expansion by Birds Eye Frosted Foods is announced by Edwin T. Gibson, president, in the purchase of the Southern Farms poultry dressing plant at Pocomoke City, Md. The firm has 19,000 retail outlets compared with the 15 stores handling frosted foods ten years ago.

RECENT TRAVELERS

E. L. Cleary, eastern district manager, John Morrell & Co., has returned to New York following a vacation which included several days' visit at the company's headquarters in Ottumwa, Ia., and a week's stay at Sioux Falls, S. D.

M. Weiss, manager, Dubuque Packing Co., New York, is on a trip to the West which will include a stop-over at Chicago to attend the convention of the American Meat Institute.

R. B. Henderson, manager of the Baltimore car route office, John Morrell & Co., visited in New York recently with E. L. Cleary, eastern district manager.

Harold F. North, industrial department, Swift & Company, spent a few days in New York last week.

New York visitors recently included M. S. Zimmerman and Marshall Wiedel of the legal department of Wilson & Co., and R. G. Haynie of Wilson's beef department.

L. R. Vear of the hotel department of Swift & Company, Chicago, was a New York visitor recently.

Julius Jacobs, casings department, Armour and Company, Chicago, was a visitor to New York during the past week.

the animal husbandry department under supervision of Prof. A. E. Darlow.

Charles M. Robertson, senior vice president and treasurer of the Kroger Grocery & Baking Co., Cincinnati, since becoming associated with the organization in 1930, has been elected president to succeed the late Albert H. Morrill, who died recently.

The annual convention of the Packaging Institute, Inc., will be held at the Hotel New Yorker, New York City, on November 5 and 6. Packaging under wartime conditions will comprise the theme of the convention.

Whether to charge the Springfield Packing Co. \$1,825 for sewage handling or the regular rate of \$360 on the basis of straight water handled is the problem facing the Springfield, Mo., city council. The \$1,825 represents the actual cost to the city of handling the packing plant water. The council is considering charging manufacturing plants on the basis of actual costs.

James P. Clarendon, 80, retired president of the hide and leather firm of M. E. Clarendon and Sons, New York, died September 18 at Hackensack, N. J.

Isaac W. England, 69, vice president and director of the Continental Can Co., died September 18 at Passaic, N. J.

P. J. Arturo, manager of the transportation department of Swift & Company, Los Angeles, was one of the main speakers at the recent sixteenth regional conference of the freight claim prevention committee of the Pacific Coast Transportation Advisory Board.

An auction involving the Charles M. Schwab sausage factory was scheduled for October 3 at Loretto, Pa.

Ernest Streck, member of the Streck Brothers, meat packing firm, Belleville, Ill., died suddenly September 22. He was 66. In 1918 he joined his brothers Clarence, Adolph, and Ernest in the Streck Brothers Packing Co.

Richard Klauke, sales manager of the Krey Packing Co., St. Louis, will be one of the speakers heading an educational forum for saleswomen sponsored by the St. Louis chapter of the women's council of the National Association of Real Estate Boards.

Otto A. Kerber, 85, one of the founders of the Kerber Packing Co., Elgin, Ill., died at Aurora, Ill., on September 23 after an illness of six weeks. Mr. Kerber and his brothers, Charles and William, started in the retail business in Elgin in 1883 and expanded to develop what is now the Kerber Packing Co.

A price of \$1.50 per lb. was paid by the Krey Packing Co. for the champion barrow of the National Stockyards junior show at St. Louis. The reserve champion barrow, also sold to Krey, brought 25c per lb.

Morrell barbecues for 4-H club members are to be annual features of the Sioux Empire fair, Sioux Falls, S.D., and at the South Dakota State fair, Huron, according to J. M. Poster, manager of the John M. Morrell and Co. plant at Sioux Falls. About 1,000 club



MANAGES SOUTHERN PLANT

Jerry L. Wooten, new manager of the Faulkner Packing Co., Dothan, Ala., who has taken over the duties of the late F. N. Phillips, pauses for a snapshot beside one of the company's trucks.

members were present at the Morrell barbecue at Huron this year.

The two members of the Spicene Co. of America will be on hand during the annual convention of the American Meat Institute. Martin A. Saxe, who will be accompanied by Mrs. Saxe, will make his headquarters at the Palmer House, while Harry E. Altman will stop at the Sherman hotel.

Dr. Raymond Hander, city meat and milk inspector in Childress, Tex., for three years, has been ordered to report for active duty at the Army Quartermaster Depot in Fort Worth on October 8. He holds a reserve commission as a first lieutenant.

A flood-producing rain caused an estimated \$2,000 damage in the sausage department of the J. C. Adler Co., Joliet, Ill. After being under 5½ ft. of water, 15 refrigeration motors in the basement had to be taken out and repaired. A stoker and an electric pump also suffered damage. Twenty-five men worked for a full day moving meat to another building. Only a small amount of sausage meat was destroyed by the flood.

A cease and desist order has been issued against the Heger Products Co., St. Paul, Minn., by the FTC over the firm's use of the word "meat," "dehydrated meat," or "dehydrated beef meal" in the description of its dog food. The firm manufactures Dog Nibs, a dry dog food preparation.

Harry Clark, 66, president of W. Clark, Ltd., food manufacturers, died in Montreal September 18. He was also a director of the Gould Cold Storage Co. of Montreal.

Joseph T. Murphy, Chicago provision broker, took advantage of the slow market situation this week to attend the opening game of the world series at St. Louis.

Dr. David Klein, Wilson Laboratories, and Milton G. Gage, real estate department, Wilson & Co., Chicago, were visitors to the company's New York plant during the past week.



CUTTING SPECIALIST INSTRUCTS FOR ARMY

Not so long ago, Thomas N. Blumer was showing soldiers the proper way to cut meat—as a civilian affiliated with the National Live Stock and Meat Board. The above photo shows Pvt. Blumer during his period of training as a student in the bakers' and cooks' school at the Quartermaster Replacement Training Center, Camp Lee, Va.

Meat Restriction Order

(Continued from page 9.)

delivery is made or his authorized agent or employee setting forth that the latter's deliveries are subject to the quota provisions of Restriction Order No. 1, his registration number, and the date on which he registered.

(h) A slaughterer who delivers controlled meat to a person requiring such meat for delivery to an exempted purchaser listed in paragraph (a) (1) to (6) inclusive of this section, pursuant to a written contract with such purchaser, shall within 10 days after delivery to such person obtain a certification signed by such person or his authorized agent or employee setting forth the following: (1) The name and address of the person requiring such controlled meat. (2) The name and address of the exempted purchaser. (3) The date of

the contract. (4) The number or other designation of the contract. (5) The total weight of each type of controlled meat purchased from such slaughterer, and a description thereof permitting conversion in accordance with the provisions of section 1407.910. (6) The total weight and description of each type of controlled meat required to perform the contract. (7) A statement that such controlled meat will be used only in the performance of the contract.

(i) If any of the information specified under paragraphs (b) inclusive to (f) of this section is military information of a secret character, such information may be omitted.

(j) The certifications which are referred to in this section and the statements which accompany them may be in any convenient form and do not require verification or acknowledgment.

Section 1407.913 Conversion weight factors.—(a) For the purposes of sections 1407.905 and 1407.906, the conversion weight of swine slaughtered during a period shall be determined exclusively by computing the average purchase weight of the total number of swine slaughtered (less condemnations) and multiplying the total live purchase weight of such swine by the appropriate conversion factor set forth below for the weight range within which the average falls:

Average Live Weight Range	Conversion factor
200 lbs. and under.....	.59
201-240 lbs.61
241-300 lbs.63
301 lbs. and over.....	.65

(b) The conversion weight of carcasses, and cuts and trimmings of controlled meat derived therefrom shall be determined by multiplying the weight thereof by the appropriate conversion factor set forth below:

Type of Controlled Meat	Description of product	Conversion factor (multiplier)
(1) Beef	Dressed carcasses and cuts, bone in, fresh (chilled) or frozen...	1.00
	Boned beef and trimmings, fresh (chilled) or frozen	1.33
	Cured other than dried. Bried (including smoked)	1.05
	2.00
(2) Veal	Dressed carcasses hide off, and cuts, bone in, fresh (chilled) or frozen	1.00
	Dressed carcasses hide on, fresh (chilled) or frozen90
	Boned, fresh (chilled) or frozen	1.33
	1.00
(3) Lamb & Mutton	Dressed carcasses pluck out, and cuts bone in, fresh (chilled) or frozen	1.00
	Dressed carcasses pluck in, fresh (chilled) or frozen90
	Boned, fresh (chilled) or frozen	1.33
	1.00
(4) Pork	Dressed carcasses (with cutting fats on), fresh (chilled) or frozen...	.90
	Cuts	
	Fresh (chilled).....	1.00 1.15
	Cured	1.00 1.10
	Smoked	1.10 1.20
	Cooked	1.10 1.10

(c) For the purpose of determining quota bases where no record is available of transfers of controlled meat to the sausage and canning unit or department, the conversion weight of each type of controlled meat used in the preparation of sausage and canned meat

shall be computed by determining the net weight of controlled meat of such type used in the processing thereof, and multiplying such net weight by 1.33.

Section 1407.914 Registration of slaughterers.—(a) No slaughterer who during the first nine months of 1942 slaughtered cattle, calves, sheep, lambs or swine which produced controlled meat having an aggregate conversion weight in excess of 1,500,000 pounds shall deliver controlled meat on or after November 1, 1942, unless he shall have filed with the Office of Price Administration a registration statement on such form as the Office of Price Administration may hereafter prescribe, executed in duplicate and signed by the slaughterer, a partner (if a partnership), an officer (if a corporation), or a manager of the slaughterer.

(b) No slaughterer who becomes a slaughterer by reason of the fact that he slaughters, during a quota period, cattle, calves, sheep, lambs or swine which produce controlled meat having an aggregate conversion weight in excess of 500,000 pounds shall deliver controlled meat on or after the tenth day following the date on which he became a slaughterer unless he shall have filed with the Office of Price Administration a registration statement on such form as the Office of Price Administration may hereafter prescribe, executed and signed as required in paragraph (a) of this section.

(c) The duplicate of such registration form, bearing the date of registration and a registration number will be returned to the slaughterer and shall be kept at the place designated by him in his registration statement for the keeping of records.

(d) The registration number of the slaughterer shall appear on all reports submitted by him to the Office of Price Administration.

Section 1407.915 Reports.—(a) Every slaughterer shall furnish such information to, and execute and file such reports with, the Office of Price Administration, as it may from time to time require.

Section 1407.916 Records.—(a) Every slaughterer shall keep accurate records from which the following may be determined for each quota period: (1) The conversion weight of controlled meat of each type on hand at the commencement of the quota period. (2) The conversion weight of controlled meat of each type delivered to the slaughterer. (3) The conversion weight of controlled meat of each type produced from animals slaughtered. (4) The conversion weight of controlled meat of each type delivered without charge against quotas, separately stated for each class of exempt purchasers in accordance with the arrangement of such purchasers into paragraphs in section 1407.912 (a). (5) The conversion weight of controlled meat of each type on hand at the close of the quota period. (6) The conversion weight of beef of cutter and canner grades slaughtered during such period.

(Continued on page 26.)

Harry D. Oppenheimer Pleads for "Hot Dogs"

On September 27, Harry D. Oppenheimer, president, Natural Casing Institute, Chicago, sent the following telegram to Secretary of Agriculture Claude R. Wickard and Price Administrator Leon Henderson:

In view of the necessity of reducing the per capita civilian supply of meats, the Natural Casing Institute offers its full cooperation and assistance in maintaining an adequate supply of wholesome and palatable food to alleviate the curtailment of certain cuts necessitated by the war effort.

The traditional hot dog and other favorite forms of sausage can and should be made available to the American housewife in unlimited and unrationed quantities, and there is no reason why the American public should be denied an adequate supply of good meat for its table without coupon buying.

The meat industry is meeting the demands of the Army and Navy and Lend-Lease to an extent where the volume of consumption of steaks, roasts, chops, hams and shoulders will result in an all-time high of kills of beef cattle and pigs. This will naturally make available unusually large amounts of beef and pork trimmings used in the manufacture of hot dogs and other forms of sausage. Within two weeks when the new pork crop is on the market the nation's butcher shops and food stores will have a plentiful supply of hot dogs and other forms of sausage to meet the heaviest of consumer demands, and should that demand increase there are adequate facilities and raw materials, including natural casings, to assure a steady, unbroken supply.

Public acceptance of wartime sacrifices is as unquestioned as our national patriotism, and it is therefore all the more desirable to provide a meat eating nation with an alternative that is acceptable from both a taste and dietary standard.



Recent WPB and OPA Orders Affecting the Meat Industry



IN ADDITION to the War Production Board and Office of Price Administration orders listed below, other war agency orders affecting the meat industry will be found on pages 7 and 18 (Restriction Order and Amendment 6 to MPR 169) and page 20 (Amendments 7, 8 and 9 to Revised Price Schedule 53 on fats and oils).

Recent orders and statements by WPB, OPA and other war agencies follow:

SPICES.—Quotas restricting the use of certain spices have been revised by an amendment to Conservation Order M-127. As a result of the amendment and a supplement, spice users will be allowed a larger supply of imported ginger, but a smaller supply of black pepper, cassia and cloves in the final quarter of 1942 than they were permitted under the original M-127. The amendment also liberalizes the original order by placing quotas on a quarterly basis rather than monthly as they have been previously, and extends quota control to users exempt in the original order because their 1941 use of spices averaged less than 50 lbs. per month. Any person subject to a quota may choose between two methods of calculating his quota: He may select a

quota for each restricted spice based upon his use of the spice during the 1941 base year, or he may select a lump sum quota of 100 lbs. of any one or more of the restricted spices. Companies which operate subsidiaries or branches may now compute their quotas on an aggregate or separate unit basis. Quotas may be carried over from one quarter to another, and any person may borrow against his next quarter's quotas. White pepper quotas may now be used for delivery or acceptance of black pepper.

TRUCKS.—Applications for certificates of war necessity under Office of Defense Transportation Order No. 21 will require the operator to report the number and condition of all new and used tires in his possession by sizes; mileage of tires, by sizes, removed from service in 1941, and a long list of other information on purposes for which vehicles are used, area of operation, nature of operation, cities and territories covered, complete data on past operations and estimated future operations, vehicle miles quarterly for special deliveries and call backs, average load per trip, average unit capacity and description of vehicles. There will be separate application blanks for fleet operators

and for firms owning one or two vehicles.

PRP.—Production Requirements Plan certificates for the fourth quarter of 1942 are now being returned to applicants. Applications have been analyzed, total estimated requirements have been balanced against available supplies and material. All fourth quarter applications received on time will be returned by October 15. Under Amendment 4 to Priorities Regulation 11, issued recently, companies which have not received their certificates may order up to 40 per cent of their estimated fourth quarter requirements for delivery in October. They may not apply preference ratings before receiving their certificates to more than 70 per cent of their estimated fourth quarter requirements, according to the order.

TIRES.—Authorized representatives of labor, management or government whose services are essential in avoiding or settling labor disputes in establishments necessary to the war effort, or who need passenger cars to transport workers to these establishments, have been made eligible for recapped tires by OPA. The filing of an application is required.

SPEED.—General Order ODT 23 forbids operation of a motor vehicle at a speed in excess of the limit set by public authority, or in excess of 35 miles per hour, whichever speed is the lesser. The effective date of this order is Oct. 1.

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Solubility — Precision Screening
Cleanliness — Flake Character



DIAMOND CRYSTAL SALT CO., INC., ST. CLAIR, MICH.

HELLO, CONVENTIONEERS

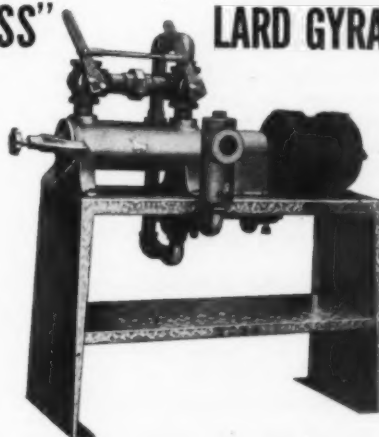
Welcome once again to the Windy City and to the Annual Meat Packers' Convention . . . welcome, too, to the Stockinette headquarters of Fred C. Cahn. If he's not at the Drake, call State 1637.

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all with changeable blades.

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OPA Sets Overall Beef Ceilings to Halt Cattle Rise

THE Office of Price Administration this week attempted to check rising live cattle prices by limiting the top prices which beef slaughterers and wholesalers with abnormally high individual ceilings may charge for their dressed product.

Under the new Amendment No. 6 to Maximum Price Regulation 169, effective October 1, the top price which any packer or wholesaler may charge for choice or Grade AA steers and heifers will be 23c per lb., regardless of the fact that his previous individual ceiling under MPR 169 may have exceeded this limit. Maximums were also set in similar fashion for the lower grades of beef. All of the new top maximums, with the text of the amendment, will be found below.

However, OPA officials emphasized that packers whose ceilings under the beef regulation were less than the new top maximums cannot raise their present ceiling prices.

Under the original MPR 169, individual ceiling prices were established for packers by computing the price at or above which at least 30 per cent of the weight volume of the packer's sales were made during the March 16-28, 1942, base period.

High Ceilings Uncovered

OPA reports more than 1,500 packers and wholesale sellers have filed their maximum prices. OPA says studies of these returns revealed that a small percentage of sellers in several market areas have had abnormally high ceiling prices because of untypical sales, unusual accommodation sales or because they were derived from the most nearly or allegedly most nearly competitive seller who in turn had abnormally high ceilings.

This, says OPA, has enabled these few slaughterers and wholesalers to maintain a distinct advantage over the majority by being able to bid higher for live cattle supplies. OPA claims that such bids, even though in relatively small quantities, have been used to support requests of live cattle sellers for price increases. Unless brought into line with the general range of beef prices, they could easily increase the pressure making for inflationary price advances.

The amendment continues to permit additions provided in the original regulation for federally graded choice beef and for special services for the military or Federal Surplus Commodities Corp. to be tacked on to the new limits.

Where the carcass price has been reduced by the new amendment, maximum prices of beef quarters and other wholesale cuts—which previously were determined by reference to maximum carcass prices of the same grade—must

be revised downward to maintain the same relationships existing previously. These prices must be re-computed by the seller. All persons subject to the regulation now must file their revised maximum prices for each grade of each wholesale cut with OPA in order to keep that agency informed of the changed level of prices.

Text of the amendment follows. There are amended title of Paragraph (g) of Section 1364.52; 1364.67 footnote added to Paragraph 2; Section 2, Paragraph 1 of Appendix D; 1364.67, Paragraph 1, Section 1, Regulation 7 of Appendix D, and added Sections 1364.52 (n), 1364.58 (e).

Section 1364.52 Maximum Prices for beef and veal carcasses and wholesale cuts. (g) Maximum prices for federally graded products (change in title); (n) Limitation of maximum prices. Notwithstanding any of the provisions of Paragraphs a, b, c, d, e, h, i, and k of this Section 1364.52, the maximum price determined pursuant to any of the said paragraphs for the sale of any beef carcass shall in no event be higher than the following:

Sex and Grade	Maximum Price Per Pound
Steers and heifers—Choice or AA.....	23c
“ “ “ A.....	21½c
“ “ “ B.....	20c
“ “ “ C.....	18½c
Cows A.....	19½c
“ B.....	18½c
“ C.....	17½c
Steers, heifers, and cows—cutter and canner.....	16½c

In any case where the maximum price of any beef carcass of any grade is lowered by this paragraph, the maximum price of each such grade of each beef wholesale cut which shall have been determined pursuant to subparagraphs 2 or 3 of Paragraph (a) of this Section 1364.52 shall be adjusted downward and related to the lowered maximum price of the carcass of the corresponding grade and the lowered maximum prices of the hindquarters and the forequarters of the corresponding grade in the manner required by these subparagraphs.

In any case where the maximum price of any grade of any beef wholesale cut could not be determined pursuant to subparagraphs 2 or 3 of paragraph (a) of this Section 1364.52, and such maximum price was obtained from the most nearly competitive seller, each maximum price so obtained shall be revised to conform with the adjusted maximum price of such most nearly competitive seller if its price has been affected by this paragraph. Nothing contained in this paragraph shall be construed as authorizing the increase of any established maximum price which is lower than the limitations herein set forth.

Section 1364.58 Records and Reports.

(e) Not later than October 16, 1942, every person making sales subject to Section 1364.52 of this Maximum Price Regulation No. 169 shall file with the O.P.A. in Washington, D. C. a supplemental sworn statement certifying:

1.—The adjusted maximum price for each official grade of wholesale cut as determined pursuant to Paragraph (n)

of Section 1364.52 above, enumerating separately the adjusted maximum prices obtained from the most nearly competitive seller, the name and address of each such competitive seller, and a brief statement showing why such seller is determined to be the most nearly competitive seller.

Section 1364.63 Effective Date. (f) Amendment No. 6; Title of Paragraph (g) of Section 1364.52; 1364.67—Footnote added to Paragraph 2, Section 2, Regulation 1 of Appendix D; 1364.67, Paragraph 1, Section 1 Regulation 7 of Appendix D; 1364.52 (n); 1364.58 (e) and 1364.63 (f) to Maximum Price Regulation No. 169. Shall become effective October 1, 1942.

Section 1364.67 Appendix D: Rules and regulations of the Secretary of Agriculture governing the grading and certification of meats for class quality (grade) and condition. Regulation 1—Definitions: Section 2 Paragraph 2. Bureau. "Agricultural Marketing Administration" is substituted wherever the terms "Bureau" or "Bureau of Agricultural Economics of the United States Department of Agriculture" are used in this Section 1364.67. This is in accordance with the Order issued by the Secretary of Agriculture.

Regulation 7. Fees and Expenses. Section 1. Amount of, rates, etc. Paragraph 1. Basis for Charges. Fees and charges for grading services shall be based on the actual time required to render the services, including the time

required for travel of the official grader in connection therewith at the rate of \$2.20 per hour for each official grader assigned unless otherwise provided by special agreement approved by the Chief of the Bureau: Provided, That no grading services shall be rendered for less than a minimum charge of \$1.10. Provided further, That the Chief of the Bureau may in lieu of the fixed charge of \$2.20 per hour fix other reasonable charges for the grading and certification of product at rates in his judgment will cover the costs of the services.

JUNE MEAT CONSUMPTION

Federally inspected meats available for consumption in June, 1942:

	Total Consumption lbs.	Per Capita lbs.
BEEF AND VEAL		
June, 1942	632,756,000	4.72
June, 1941	525,989,000	3.95
PORK (INC. LARD)		
June, 1942	755,213,000	5.63
June, 1941	647,951,000	4.87
LAMB AND MUTTON		
June, 1942	58,964,000	.44
June, 1941	54,915,000	.41
TOTAL		
June, 1942	1,446,934,000	10.79
June, 1941	1,228,854,000	9.23
LARD		
June, 1942	85,093,000	.63
June, 1941	86,962,000	.65

Occupational Deferments for the Meat Industry

A bulletin covering occupational deferment classifications for the food processing industries has been sent to local draft boards by selective service headquarters of the War Manpower Commission. Included in the list of food processors covered are meat packers and slaughterers and firms preparing livestock feed. The list of occupations for which local draft boards may give military deferment are those regarded as requiring a reasonable amount of training, skill, or qualification. The occupations are confined to those requiring six months or more of training and preparation.

Among critical occupations which may apply to the meat industry, and for which deferment may be given at the discretion of the local draft board, are the following: Cost accountants, bacteriologists, blacksmiths, butchers, carpenters, chemists, cooks in meat packing and processing, operators of stationary diesel engines, draw-off men, all-around electricians, professional and technical engineers, foremen of food processing plants (not including straw bosses or labor gang foremen), formula makers, kosher cutters, lard makers, lard refiners, all-around machinists, employment and personnel managers, refrigerator, maintenance and automobile mechanics, millwrights, pipe fitters and stationary engineers.

NEW!

Fullergript STANDARD HAM MOULD CLEANING BRUSH



At last a new design of Ham Brush Core that provides for refilling on the job or by your Maintenance Dept. in a few minutes. Extra refills may be stocked.

No time lost in sending cores outside for refilling, tracing or checking. No wire held center to loosen or break in production.

Fullergript refills contain a heavier pack of brush material held in an indestructible steel backing—outwears ordinary brushes four to seven times.

Try a set and be convinced.

Write for complete catalog of heavy-duty brooms and brushes for packing house requirements.

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Suite 301-302

DRAKE HOTEL • CHICAGO • OCT. 2-6

Sayer & Company

INC.

Sausage Casings

195 WILSON AVE., BROOKLYN, N. Y.

FATS-OILS CEILINGS

The Office of Price Administration late last week released amendments No. 7, 8, and 9 to Revised Price Schedule No. 53 altering prices on various fats and oils.

Amendment No. 7 established specific "dollars and cents" price ceilings for various grades and qualities of soybean oil, corn oil and peanut oil. Except for certain refined oils where price spreads over the crude article were either abnormal or subnormal, these new ceiling prices—which will be uniform for every seller in the industry—generally approximate the individual maximums previously set under the freeze technique contained in Revised Price Schedules No. 53 and 92.

Crude corn oil ceiling price in the new amendment was set at 12.75c per lb., f.o.b. midwestern mills, while winterized refined corn oil is 14.50c per lb., f.o.b. Chicago. Maximum price of deodorized corn oil has been set at 14.37c per lb. while the hydrogenated margarine corn oil price was set at 14.95c and the high titre hydrogenated corn oil at 15.10c, all f.o.b. Chicago.

A price ceiling of 11.75c per lb., f.o.b. midwestern mills, was set for crude soybean oil while winterized was pegged at 13c per lb., Decatur. Maximum crude peanut oil ceilings were set at 13c per lb., f.o.b. Southeastern mills and 12.875c per lb., f.o.b. Texas and Oklahoma mills. Deodorized white re-

fined peanut oil has a 15c per lb. ceiling, delivered New York, while the hydrogenated has a 15.58c per lb. maximum, f.o.b. New York.

Price schedule No. 8 was issued to relieve the squeeze on cottonseed oil refiners without increasing the price of the finished cooking oil producer products to the ultimate consumer. The OPA action was made possible through sales of crude cottonseed oil by the government-owned CCC to processors at $\frac{1}{4}$ c below the ceiling set on this oil by the OPA fats and oils schedule. Because producers will secure the benefit of this reduced crude price, their price ceilings for sales of four grades of refined cottonseed oils have been reduced an equivalent of $\frac{1}{4}$ c per lb.

Crude cottonseed oil, f.o.b. mills, in tank cars have ceilings of 12.75c per lb. in North and South Carolina and Tennessee, 12.625c in Mississippi Valley, Alabama and Georgia and 12.50c in Texas and Oklahoma. New prices for refined cottonseed oil, depending upon location, were also issued.

Because maximum retailer ceiling prices for shortening, salad and cooking oils did not reflect current replacement costs, the OPA reduced the maximum price which processors may charge these merchandisers approximately $\frac{1}{4}$ c per lb., through the issuance of amendment No. 9. However, processors' profit margins will not be reduced by the action since they may purchase crude vegetable oils from the

CCC at an equivalent $\frac{1}{4}$ c per lb. below the ceiling prices established in OPA's fats and oil schedule.

This price schedule carries a list of prices for various shortenings carrying trade names, and also explains in detail the specifications for shortening and definitions for various terms.

AWARD FOR ADVERTISERS

Announcement has just been made by the Chicago Business Papers Association of a new national award for the best all-around use of business paper advertising. The initial award will be given for advertising published in 1942, and entries in the competition may be submitted until January 31, 1943. The new competition is intended to emphasize the value of over-all planning and execution of business paper advertising in all fields in which the advertiser markets his products.

Entries may be submitted by agencies and publishers, as well as by advertisers direct, but all entries must be accompanied by statements of advertising objectives and supporting evidence of results. The jury of awards, to be announced shortly, will be made up of leading advertisers and agency executives. Details of the competition can be obtained from the contest secretary of the association at 100 E. Ohio street, Chicago, Illinois.

IMMEDIATE DELIVERY



ON GEBHARDT REFRIGERATION

It is our job to install GEBHARDT refrigeration to replace ineffective, unsafe, worn-out pipe coils, brine tanks,

brine spray systems or unit coolers. We can supply GEBHARDTS, complete with automatic controls, piping and fittings. Write or wire today.

ADVANCED ENGINEERING CORPORATION

2646 WEST FOND DU LAC AVENUE - MILWAUKEE, WISCONSIN

TEST KEEPING QUALITIES OF HARD AND SOFT PORK

That softness or hardness of pork makes little appreciable difference in the keeping qualities of the product when sharp frozen and stored for various lengths of time is the conclusion drawn from a series of tests by the Indiana experiment station in cooperation with the National Live Stock and Meat Board. Chemical changes and palatability also showed no variation between the two types of pork.

The pork cuts used in the experiment were obtained from hogs on experimental rations at the Purdue University swine farm. Half of the animals had been fed a standard, low fat ration making for firm carcasses; the other half were fed a high fat ration producing soft carcasses. Three separate experiments of six hogs each with soft and hard carcasses were employed in the experimental work.

At the close of the feeding test, the hogs were shipped to Indianapolis for slaughter. Carcasses were chilled for 24 hours at 32° F., after which they were graded for firmness by a committee of three packer representatives. Loins were removed for the freezing studies. Two small roasts of about two pounds each were taken from each of the right and left loins, one including the last four dorsal vertebrae and one including the first four lumbar vertebrae. Chops of about one-inch thickness

were then cut from the remainder of each loin.

Prior to freezing, the individual chops and roasts were labeled and wrapped in Dupont 300 M.A.T. moisture proof cellophane, and placed in cloth stockings. Freezing was done in a Birdseye multiplate freezer at minus 26° F. One hour was allowed for each inch of thickness. Cuts going into storage from the freezer were packed in corrugated paper boxes and the product held at zero or below.

Experiments were then conducted on the chemical, palatability and histological changes in the soft and hard pork for periods ranging up to 16 months. Neither type of pork showed rancidity development or chemical decomposition of fat during the freezing or subsequent storage. However, fat flavor showed a downward tendency for both the soft and hard product after they had been held in storage for a period of eight months or more.

The pH values of the lean tissues did not change significantly during the period of observation. Dessication of the lean tissues due to loss of moisture was slight. Desirability of flavor of the lean meat showed a slight downward tendency with the increase in storage time. However, the intensity of the factors of palatability was not affected to any great degree by freezing and storage up to 16 months and was in a very satisfactory condition at the end of 12 months.

PORK CEILING AMENDMENT

Amendment No. 2 to MPR 148, issued October 2, permits certain additions to ceiling prices on canned pork products sold to government agencies for export. Canned luncheon meats and canned or packaged spiced ham are excepted.

The additions are aimed to cover special packing costs and are as follows: 50c per 100 lbs. for solid wooden boxes; 50c for fiber boxes over-cased in wire-bound wooden boxes, and 10c for others.

PROTEIN TO AMMONIA

A midwestern packer wants to know how the protein content of cracklings is converted to ammonia, or vice versa. He writes:

Editor THE NATIONAL PROVISIONER:

Can you give me the formula for converting protein to ammonia when these terms are applied to cracklings? I know there is a conversion factor.

Protein content of cracklings can be translated to ammonia by dividing the protein by 5.14. Ammonia content multiplied by 5.14 will yield the protein content.

FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."



Invites you to visit them at:

BOOTHS 27 AND 28... AND THEIR
HOSPITALITY HDQRS. SUITE 314
... AT THE DRAKE

THOMAS PLATFORM TRUCKS

One of many
trucks for
the packing
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Model 350

Heavy, rigid platform trucks made in a size and capacity for every food handling need. Strong angle steel frame welded into a one-piece unit with running gear supports. Smooth hardwood boards laid flush inside angle frame.

Thomas One-Man Barrel Trucks

Handles any barrel up to 1000 pounds, regardless of bbl size. Easy to load and unload, it's done automatically without trucker touching barrel!

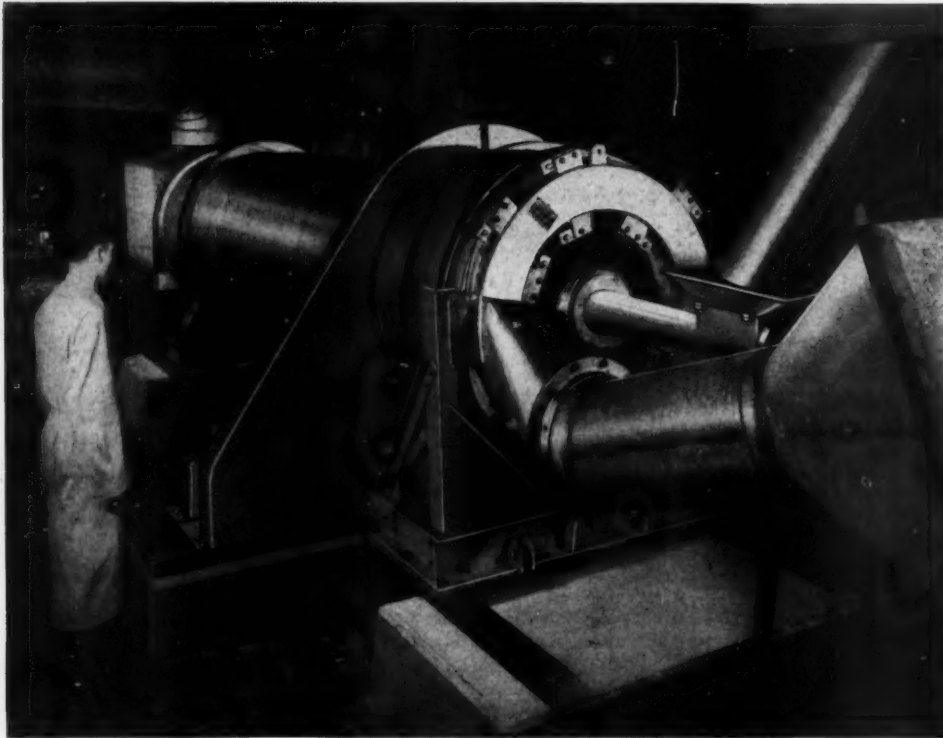
See Us At the
PACKERS' Show—



THOMAS TRUCK and CASTER CO.

Keokuk, Iowa

MEAT *DEHYDRATED* IN

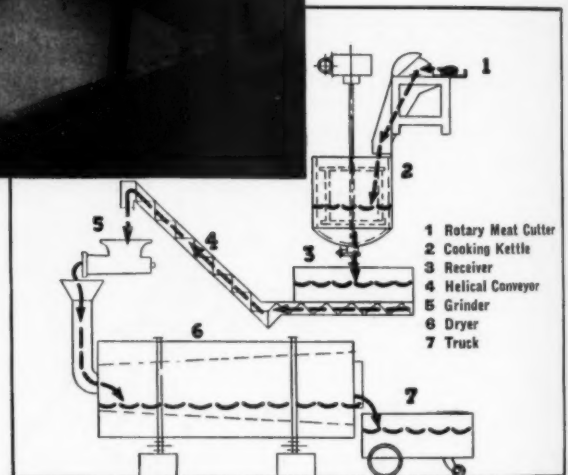


At left is shown one of the Link-Belt Roto-Louvre Dryers now in service dehydrating meat at Swift & Company's Chicago plant. The diagrammatic drawing below outlines the complete process.

● A new application of the Link-Belt Roto-Louvre Dryer has been made in connection with the war effort. Swift & Company is now dehydrating meat for the first Lend-Lease contract let for this product.

The company is using the Roto-Louvre Dryer, which performs the operation perfected by Swift & Company experts in accordance with Lend-Lease specifications. The dryer has proved its ability to dehydrate meat uniformly, eliminating "spotty" results.

The application of the equipment to the Swift process was worked out by the cooperative efforts of Link-Belt and Swift & Company engineers.

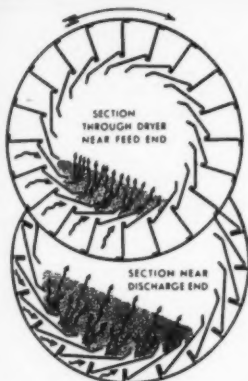


The cross-sectional views on the other page illustrate the principle of this dryer and show why it has proved so successful in drying foods of many kinds. It provides a continuous process with positive control from the time the food product enters the drum, to its discharge.

LINK-BELT

FOR FAST, GENTLE, CONTINUOUS,

LINK-BELT ROTO-LOUVRE DRYER



Thermal input is controlled to suit drying needs

A large volume of dry hot air easily penetrates the relatively thin bed of material near the feed end of the dryer for maximum heat transfer where greatest evaporation can take place. As the material moves forward the bed becomes thicker and the air passages get smaller so that a reduced volume of heated air will penetrate the bed—thus preventing overheating.

A uniform treatment . . . a uniform product

The Roto-Louvre principle of aerated mass-drying produces uniform results because all of the material is treated in the same way at the same time. There can be no stratification or segregation—no “spotty” overdrying or underdrying. Dry heated air penetrates the mass through ever-changing channels that reach to every piece and particle.

Gradual positive heat transfer

The Roto-Louvre principle greatly lessens the tendency of materials to case harden without sacrificing thermal efficiency or slowing up output. This is accomplished by the initial rapid drying and slower further drying in relatively moist air which occurs in the mass material bed of all of these units.

Parts cannot melt, burn or blister material

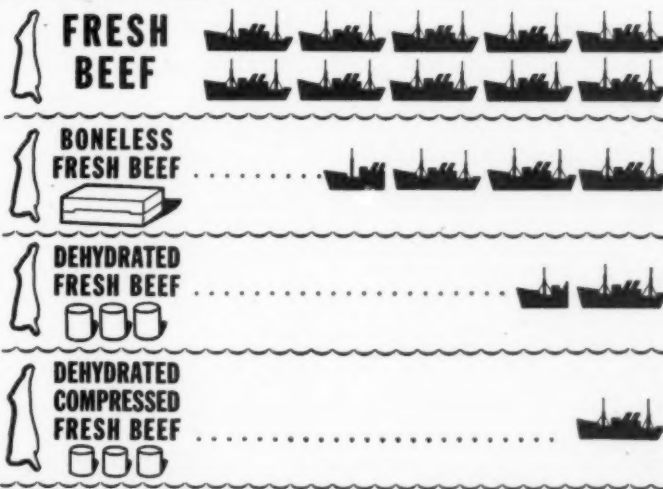
For only about $\frac{1}{4}$ of each revolution are louvres in contact with hot drying gases—for three-quarters of each revolution the entire drum is exposed to the lower temperature exhaust gases. The Roto-Louvre therefore can utilize a much higher temperature air without overheating the product. Thermal energy is used for drying—not to over-heat the drum or material.

DEHYDRATED MEAT SAVES CARGO SPACE

The Roto-Louvre Dryer is built for long, continuous service. There are no moving parts within the dryer shell—nothing to get out of order and practically no wear—abrasive reaction upon the dryer shell is reduced to a new cost-saving minimum. Every detail of design throughout, both structurally and mechanically, conforms strictly with finest engineering practice. Made in eight shell diameters and in various lengths with evaporating capacities from just a few pounds to 12,000 pounds per hour. The very same features which make it so outstanding as a dryer also enable it to perform with unusual ability as a cooler. Send for Book No. 1911. It contains valuable data and engineering information on drying.

LINK-BELT COMPANY

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Offices, warehouses and distributors in principal cities 0850

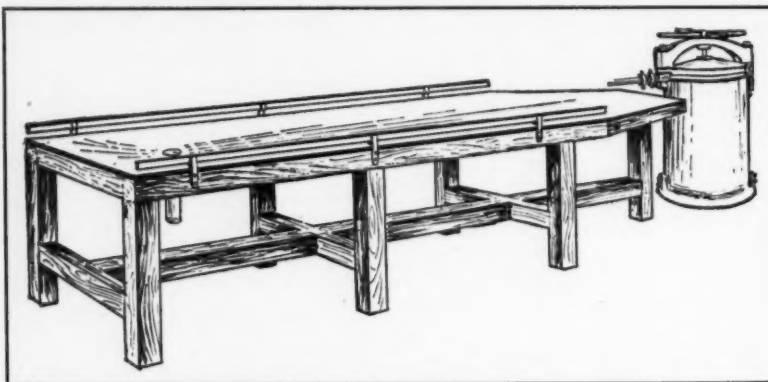


Roto-Louvre Heat Dryer

UNIFORM, LOW-COST MASS-DRYING

SEE OUR EXHIBIT AT THE AMERICAN MEAT INSTITUTE CONVENTION, DRAKE HOTEL, CHICAGO, OCTOBER 2-6, BOOTH NO. 62

NEW EQUIPMENT *and Supplies*



NEW STUFFING TABLE

A new non-metallic and non-priority sausage stuffing table employing a heavy molded vitrolite (special glass) top has been developed by Phil Hantover, Inc., Kansas City, Mo., supplier of casings, binders and other products used in the meat industry. It is being displayed this weekend in Booth 10 at the American Meat Institute convention. The vitrolite top for the new table is fashioned by Libbey-Owens-Ford.

The new piece of sausage department equipment employs no critical materials

in contrast with standard stuffing tables with tops of corrosion-resistant metal. The base of the new table is of solid maple construction and the vitrolite top is embedded in a waterproof composition plastic to compensate for weight and pressure. It is claimed that the high-luster finish of the vitrolite (which is specially tempered) is easy to clean and sterilize.

Other advantages claimed for the new table are freedom from rust, corrosion and decay, stainless, odorless and easy to drain.

The table is 120 in. long, 48 in. wide

and 36 in. high; larger or smaller sizes can be obtained on special order. The side-guide rails shown in the illustration can be removed by lifting them from their slotted brackets.

NEW DE-SCALING MANUAL

Due to the wartime necessity of conserving processing and handling equipment and increasing efficiency of maintenance in meat packing, rendering, sausage and by-product manufacturing plants, the revised and enlarged fourth edition of a 24-page cleaning and de-scaling manual just issued by Oakite Products, Inc., New York, is of timely interest to plant managers, superintendents, chief engineers and master mechanics.

The manual reviews modern, economical methods for removing lime and magnesium scale, rust, oil, grease and similar deposits from a wide range of water-cooled, steam-jacketed and water-circulating equipment, such as cookers, kettles, tanks, dryers and refrigerant condensers and compressors. Various types of power plant equipment are also discussed. Among them are Diesel engines, lube oil and jacket-water coolers, surface condensers and heat exchangers.

In this connection, data are given on a special scale-dissolving material, Oakite Compound No. 32, which the maker claims not only eliminates the hazards to personnel and equipment, but also obviates the need for tedious, time-consuming mechanical methods on a wide range of scale and rust removal work. Copies of this illustrated, fact-filled manual are available upon request.

NON-SLIPPERY FLOORING

Designed to produce non-skid floors, either wet or dry, Walter Maguire Co., Inc., New York, is offering Cortland emery aggregate, a mixture of scientifically graded large and small, sharp, hard particles of mineral emery, rating next to diamond in hardness.

For application, the Cortland emery aggregate and nothing else is mixed with Portland cement and water for the floor topping. Even when an emery aggregate floor is wet, it provides a firm non-slip gripping surface. This quality improves with wear, the floors actually becoming safer with use, because, as the rough emery particles are exposed by wearing away of the cement, their gripping action improves. Where loads are moved by hand-trucking operations, much greater pushing traction is obtainable.



FIXTURES FEATURE INSTANTANEOUS STARTING

Fluorescent lighting fixtures employing a new method of ballasting to give positive, instantaneous starting are now available for industrial plant lighting applications. With this method, the lamps come on fully at the turn of the switch just as in the case of incandescent lighting. Other features of the new method are positive starting at lower atmospheric temperatures and lower voltage, no radio interference and satisfactory tube life. The new fixtures are a product of R & W

Wiley, Inc., 777 Hertel ave., Buffalo, N. Y. Many types are available.

DECONTAMINATING CEREALS USED IN MEAT PRODUCTS

Contamination of canned food products through the introduction of flours, cereals, starches and sugars containing thermophilic organisms is a recognized problem in the canning industry. Danger of contamination of this type is especially severe when the canned products are stored at temperatures of 120 to 130 degs. F., as is often the case with army rations under field conditions. Because of the danger of spoilage, rigid bacterial standards have been set up by the subsistence research laboratory of the Chicago Quartermaster Depot covering cereals and sugar used in canned Army rations.

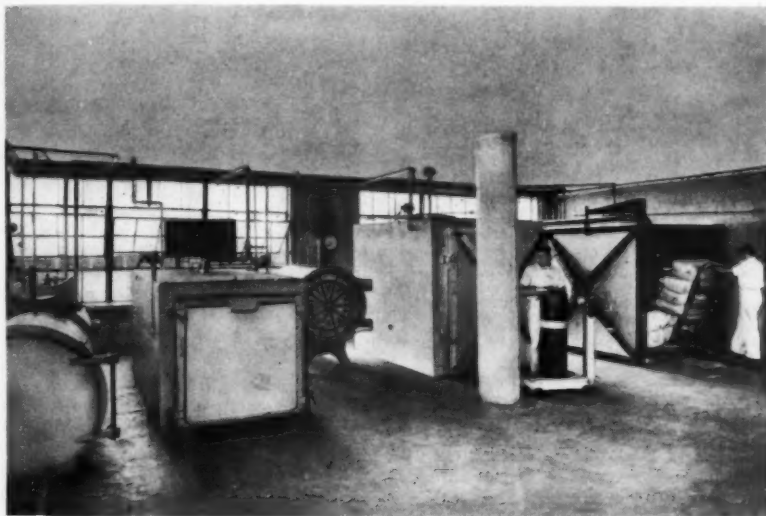
As far as the meat packing industry is concerned, the bacterial problem in cereals used in canned Army items is confined largely to Type 1 (corned pork loaf) and Type 2 (veal and pork loaf). It is possible that the use of cereals in canned meat products for the Army may be extended to include spiced ham. With cereal, there would be less chance

teria count well below standard allowances.

The method of treatment employed has been used for some time in killing similar micro-organisms in spices.

The process involves the use of controlled temperature in a vacuum retort and the introduction of undiluted ethylene oxide to the material under vacuum. The principle involved is that of impregnating the material to be treated with ethylene oxide of sufficient toxic strength to destroy the thermophilic organisms present. The first step in the ethylene impregnation is the use of heat under control. While heat alone has little or no effect in killing the organisms, it has been found to make the gas treatment more effective by leaving the spores in a weakened and exposed condition.

In the first stage of heating, an 18-in. vacuum is applied, then the material is allowed to cool. Next, this heat is again applied and a 28-in. vacuum drawn. This preliminary treatment, before ethylene oxide is introduced at a concen-



RETORTS USED IN PURIFICATION OF FLOURS AND SPICES AT THE GRIFFITH LABORATORIES

of the product purging and the juices would be held in the meat rather than in the can.

Control of the thermophilic organisms introduced into meat products through use of cereals is impossible with heat alone. As the term suggests, these spore organisms are not greatly affected by high temperatures. Their construction, involving a protective envelope, is such that temperature changes are not effective in killing the spores.

The problem involved is one of controlling the bacteria count of flours and cereals before they are introduced into the product to be canned. One satisfactory method of controlling the thermophilic organisms is being used by the Griffith Laboratories, Chicago. Here flour and cereal for use in meat products are being treated on a commercial scale to produce a product with a bac-

terial count of 1.3 pounds to 35 cu. ft., frees the surface and inter-cellular spaces of the material from absorbed gases and moisture so that the bactericide can come in direct contact with the thermophilic organisms. It is possible that the treatment enables the ethylene oxide to penetrate the walls of the micro-organism spores themselves.

Unlike many other types of bactericides tried at the Griffith Laboratories, ethylene oxide leaves no residue in the treated flours or starches. When the vacuum is discharged the gas passes off, the food material is practically free of spore growth, and no further treatment of the material is required.

Invest in Victory! Buy United States War Bonds and Stamps.



BECAUSE:

Specializing in their
manufacture for 30 years

TRADE Discount - 25%
5% Cash-10 days.

No. 6 SUPERIOR QUALITY CUTDOWN PLATES

Increased Cutting Surface for machines with large opening in ring

For No. 66-76 Machines

PLATE 8 1/2" DIAMETER

Reversible Angle Hole Plates

1/8 holes \$80. 1/4 holes \$28.50

1/2 holes \$26. 3/4 holes \$37.50

3/8 holes \$60. 1 1/2 holes \$24.50

1 1/4 holes & larger \$18.

2"-2 1/2" holes \$20.

KNIFE HOLDERS

No. 6 O. K. \$3.75

3 Arm Holder \$3.25

BLADES

No. 6 O. K. 55c per set

3 arm blades 50c per set

No. 6 blades 2 1/8 inches long

**ALL OTHER SIZES at
Equally attractive Prices**

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For Prompt Delivery — or
Further details and prices.

KORRECT KUTTING MFG. CO.

Specialists in the Manufacture
of Knives & Plates since 1912

GLEN ELLYN, ILLINOIS

Telephone 719

Meat Restriction Order

(Continued from page 16.)

(7) The conversion weight of beef of cutter and canner grades delivered without charge against quotas, separately stated for each class of exempt purchasers in accordance with the arrangement of such purchasers into paragraphs in section 1407.912 (a).

(b) Every non-quota slaughterer shall keep an accurate record, by quota periods, of live purchase weight and chilled dressed carcass weight of all cattle, calves, sheep and lambs slaughtered by him and of live purchase weight of all swine slaughtered by him.

(c) All records required by Restriction Order No. 1 shall be kept and preserved for not less than 2 years after the effective date hereof at an office of the slaughterer designated by him in his registration, and shall at all reasonable times be open to audit and inspection by duly authorized representatives of the Office of Price Administration.

(d) Every person who slaughters cattle, calves, sheep, lambs or swine and every person who sells, transfers, or delivers controlled meat shall preserve for examination by the Office of Price Administration all of his existing records relating to such slaughter, sales, transfers, and deliveries since January 1, 1941, unless authorized to dispose thereof by the Office of Price Administration.

Section 1407.917 Application for adjustment or exemption.—(a) Any person who considers that an adjustment or exception should be made in his case to facilitate procurement by persons referred to in section 1407.912 (a) (1), prevent spoilage of meat, relieve transportation facilities, adjust quotas which have been affected by unusual occurrences during the base period, or promote greater efficiency and despatch in the war effort, may apply in writing to the Office of Price Administration, setting forth the pertinent facts, the reasons why he considers that an adjustment or exception should be made, and the precise nature of the adjustment or exception desired.

(b) In cases of emergency, application may be made by the most convenient means of communication and a written application may be filed at such time thereafter as the Office of Price Administration may direct.

(c) Upon receipt of such application, the Office of Price Administration may take such action as it shall deem necessary or appropriate.

Section 1407.918 Certification deemed a representation.—Any certification delivered to a slaughterer pursuant to the provisions of section 1407.912 (b) shall be held by the slaughterer for delivery to the Office of Price Administration upon request by it and statements contained in or accompanying any such certification shall be deemed representations to an agency of the United States.

Section 1407.919 Prohibited acts.—

(a) No person shall deliver, or offer to

deliver, to any person, and no person shall accept or offer to accept delivery from any person, or use, any controlled meat with knowledge or reason to believe that such delivery or use is or will be in violation of Restriction Order No. 1, or in violation of or contrary to any of the statements contained in any certification or authorization furnished or provided as required in Section 1407.912 (b).

(b) No person shall, or shall cause another person to, alter or falsify any registration certification, or statement, or to falsify, conceal or fail to disclose any fact, statement or information in any application, registration, report or other statement required to be made, kept, furnished or disclosed by Restriction Order No. 1.

(c) No person shall offer, solicit, attempt or agree to do any act in violation of any provision of Restriction Order No. 1.

Section 1407.920 Criminal prosecutions.—(a) Any person who knowingly falsifies an application, certification, registration form or any other record, report, or document made pursuant to or required by the terms of Restriction Order No. 1 or who otherwise knowingly furnishes false information to any

agent, employee or officer of the Office of Price Administration or falsifies or conceals or covers up by any trick, scheme or device a material fact, or makes or causes to be made any false or fraudulent statement or representation, in any matter within the jurisdiction of the Office of Price Administration, may upon conviction be fined not more than \$10,000 or imprisoned for not more than ten years, or both, and shall be subject to such other penalties or actions as may be prescribed by law. Any person who conspires with another person to perform any of the foregoing acts or to violate any provision of Restriction Order No. 1 may upon conviction be fined not more than \$10,000 or imprisoned for not more than two years, or both, and shall be subject to such other penalties or actions as may be prescribed by law.

(b) Any person who wilfully performs any act prohibited, or wilfully fails to perform any act required, by any provision of Restriction Order No. 1 may upon conviction be fined not more than \$10,000 and imprisoned for not more than one year, or both, and shall be subject to such other penalties or actions as may be prescribed by all applicable statutes.

Section 1407.921 Suspension orders.—Any person who violates this Restriction Order No. 1 may by administrative suspension order be prohibited from receiving any transfers or deliveries of, or selling or using or otherwise disposing of, any controlled meat or other rationed product. Such suspension order shall be issued for such period as in the judgment of the Administrator, or such person as he may designate for such purpose, is necessary or appropriate in the public interest and to promote the national defense.

Section 1407.922 Scope of Order.—Restriction Order No. 1 shall apply within the 48 states of the United States and within the District of Columbia.

Section 1407.923 Communications.—All registration statements and reports required to be filed hereunder, and all communications concerning Restriction Order No. 1 shall be addressed to:

Office of Price Administration
Att.: Food Rationing Division
Washington, D. C.

Section 1407.924 Effective date.—Restriction Order No. 1 shall become effective October 1, 1942.

Issued this 1st day of October, 1942.

LEON HENDERSON
Administrator

WANT TO TRY LEVULOSE?

A manufacturer of levulose type sirup would like to hear from a meat curer who would be interested in trying his product in curing meats. If you are interested write to THE NATIONAL PROVISIONER and you will be put in touch with the manufacturer of this product.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACTS OF CONGRESS OF AUGUST 24, 1912, AND MARCH 3, 1933, OF THE NATIONAL PROVISIONER, published weekly at Chicago, Illinois, for Oct. 1, 1942.

State of Illinois, County of Cook, ss. Before me, a notary public in and for the State and county aforesaid, personally appeared Richard von Schrenk, who, having been duly sworn according to law, deposes and says that he is the Business Manager of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, as amended by the Act of March 3, 1933, embodied in section 537, Postal Laws and Regulations.

1. That the names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.

Editor, Edward R. Swem, 407 S. Dearborn St., Chicago, Ill.

Managing Editor, Val Wright, 407 S. Dearborn St., Chicago, Ill.

Business Manager, Richard von Schrenk, 407 S. Dearborn St., Chicago, Ill.

2. That the owner is: The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Illinois; Alma von Schrenk, 233 Broadway, New York, N. Y.; Estate of Catherine L. May, 270 Broadway, New York, N. Y.; Frieda S. Heyn, 233 Broadway, New York, N. Y.; Laura B. McCarthy, 83 Landscape, Yonkers, N. Y.; E. O. H. Cillis, 70 Orange St., Brooklyn, N. Y.; Paul I. Aldrich, 29612 W. Lake Road, Bay Village, Ohio; Ernest V. Heyn, 233 Broadway, New York, N. Y.; Richard von Schrenk, 407 S. Dearborn St., Chicago, Illinois; Walter Bruckhausen, 189 Montague St., Brooklyn, N. Y.

3. That there are no known bondholders, mortgages, or other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and that affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

RICHARD VON SCHRENK, Business Manager
Sworn to and subscribed before me this 21st day of September, 1942. NELLIFERN FARMER
(My commission expires March 18, 1943.)

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....29	Tallows & Greases...32
Carlot Provisions...29	Vegetable Oils...33
Lard.....29	Hides.....34
L. C. L. Prices.....30	Livestock.....36

Hogs and Pork

HOGS

Chicago hog market this week: Closing prices on all weights are 10 to 25c higher.

	Thurs.	Week ago
Chicago, top	\$15.40	\$15.20
4 day avg.....	15.20	14.90
Kan. City, top.....	14.75	14.75
Omaha, top.....	14.85	14.75
St. Louis, top.....	15.00	15.05
Corn Belt, top.....	14.85	14.70
Buffalo, top.....	15.65	15.50
Pittsburgh, top.....	15.25	15.30

Receipts—20 markets	
4 days	369,000 492,000
Slaughter—	
27 points*	659,059 724,804
Cut-out	180- 220- 240-
results	220 lb. 240 lb. 270 lb.
This week.....	-1.44 -1.68 -2.12
Last week.....	-1.26 -1.44 -1.89

PORK

Chicago carlot pork:

Green hams,	
all wts.....	24% @ 25% 24% @ 25%
Loins, all wts.23	@ 28 1/2 23 @ 28 1/2
Bellies, all wts.15	% @ 16 15% @ 16
Picnics,	
all wts.....	23 1/2 @ 23% 23 1/2 @ 23%
Reg. trim'ngs..	22 1/2 @ 24 22 1/2 @ 24
New York:	
Loins, all wts.26	@ 34 24 @ 34
Butts, all wts.30	@ 34 29 @ 34
Boston:	
Loins, all wts.26	@ 31 26 @ 31
Philadelphia:	
Loins, all wts.26	@ 31 26 @ 31
Lard—Cash	12.90b 12.90b
Loose	11.90b 11.90b
Leaf	12.40n 12.40n

*Week ended September 26.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers lose most of early gains and close weak to 25c lower. Heifers steady; cows 25c higher.

	Thurs.	Week ago
Chicago steer, top...	\$16.50	\$16.50
4 day avg.....	15.00	15.15
Kan. City, top.....	14.50	14.25
Omaha, top.....	15.25	15.35
St. Louis, top.....	15.00	15.50
St. Joseph, top.....	14.35	14.50
Bologna bull, top.....	12.25	12.50
Cutter cow, top.....	9.25	9.25
Canner cow, top.....	8.00	8.00

Receipts—20 markets	
4 days	298,000 260,000
Slaughter—	
27 points*	183,366 195,920

BEEF

Steer carcass, good	
700-800 lbs.	
Chicago ..	\$19.00@20.50 \$19.00@20.50
Boston ...	20.00@22.00 20.00@22.00
Phila.	20.00@23.00 20.00@23.00
New York. 20.00@24.50	20.00@24.00
Dr. canners, Northern	
350 lbs. up....	14 1/4 @ 16 1/2 14 @ 14 1/4
Cutters,	
400@450 lbs..	15 1/4 @ 16 1/2 15 @ 15 1/4
Cutters,	
450 lbs. up....	15 1/4 15 1/4
Bologna bulls,	
600 lbs. up....	15 1/4 15 1/4

*Week ended September 26.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—September 30	
Total lard	11,199,104
D. S. clear bellies.....	41,287,023

By-Products

HIDES

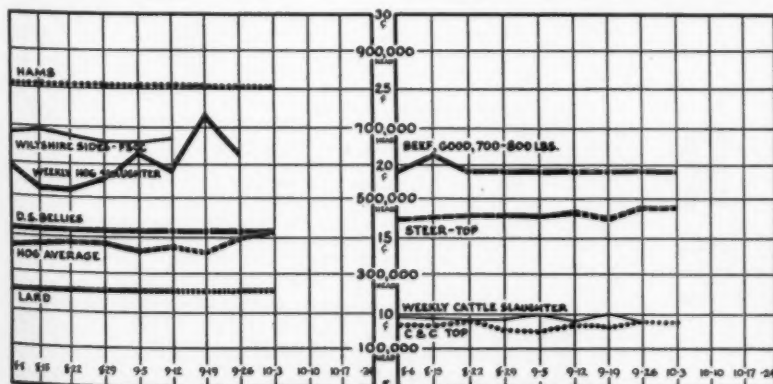
	Thurs.	Week ago
Chicago hide market quiet.		
Native cows15 1/2	.15 1/2
Kipskins20	.20
Calfskins25 1/4	.25 1/4
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow strong.	
Extra	8.62 1/2 8.62 1/2
Chicago tallow active.	
Prime	8.62 1/2 8.62 1/2
Chicago greases stronger.	
A-White	8.75 8.75
New York greases steady.	
A-White	8.75 8.75
Chicago by-products:	
Cracklings	1.21 1.21
Tankage, unit pro...	1.07 1/2 1.07 1/2
Blood	5.85 5.85
Digester tankage	
60%	71.00 71.00
Cottonseed oil,	
Valley12% n .12% n

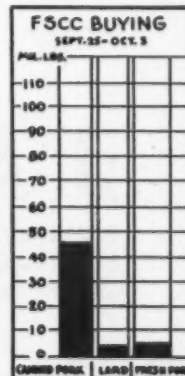
BUSINESS INDICATORS

Wholesale Prices (1926=100)	
Sept. 19 1942	Sept. 20 1941
All commodities	99.3 91.5
Food	102.0 91.2
Employment (1923-25=100)	
July 1942	July 1941
Meat packing.....	150.7 123.1



PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



NEVER BEFORE HAS "BEING GOOD" BEEN SO IMPORTANT

Ask any man who knows refrigeration equipment, and chances are he'll tell you, "Yes, BAKER machines are good."

There's a lot behind those five simple words, uttered voluntarily. There's meaning, and belief, and conviction that BAKER machines are good.

And we believe that 38 years of supplying satisfied users is pretty powerful proof.

Right now, BAKER is in the middle of a double-barreled program with two big objectives:

- 1 Build precision parts for the machines of war. Build into them the same accuracy, dependability, rugged endurance that is a by-word of other BAKER-built equipment.
- 2 Build dependable refrigerating equipment to keep food fresh—the food that keeps armies fighting, keeps civilian morale up.

With food on the home front and on distant foreign fronts playing a vital role in the war program, we think it mighty important that the equipment which safeguards it can be honestly appraised by those who know as—

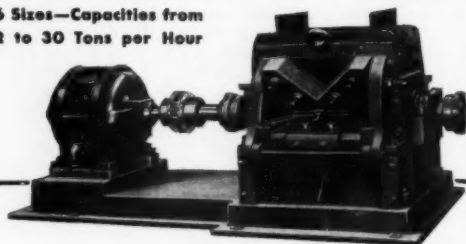
"Good!"

BAKER

ICE MACHINE COMPANY, INC.
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AUTHORITY ON MECHANICAL COOLING FOR 38 YEARS

You Can't Choke A Double Anvil DIAMOND HOG

6 Sizes—Capacities from
2 to 30 Tons per Hour



The Diamond Hog has the points that make it a real thorobred. The patented double anvil, plus angle setting of adjustable disc knives, gives a fast shearing cut that assures big capacity, makes the Diamond Hog choke-proof, and reduces material 30% to 40% finer.

Roller bearings and other features make Diamond Hogs easier running, often cutting power costs up to 50%. Hundreds in use by packing plants, renderers, sewage and garbage plants. Ask for Bulletin 85.



MAKE THIS HANDY PORK SAUSAGE ROLL

OUT OF YOUR PORK
SAUSAGE MEAT



VISIT US IN
BOOTH 8
PACKERS'
CONVENTION



Handy? You bet! Retailers need not weigh out the meat or use special containers. The housewife merely zips back the casing, cuts patties as wanted . . . no forming . . . then keeps what's left in the casing, fresh and free from ice-box odors. No wonder PORK SAUSAGE ROLLS are replacing bulk sausage meat!

You gain these advantages for your product plus handsome printed trade-mark identification for only 1/2c per pound. ZIPP Casings are the only casings that retard spoilage because they "breathe" and allow gas to escape. Write today for samples . . . and inquire about ZIPP Casings for hard sausages.

IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Oct. 1, 1942

REGULAR HAMS

	Green	18.P.
8-10	25%	26
10-12	25%	26
12-14	25%	25%
14-16	25%	25
16-18 range	24%	

BOILING HAMS

	Green	18.P.
16-18	24	25
18-20	23% @ 24	24%
20-22	23% @ 24	24%
16-20 range	23% @ 24	
16-22 range	23% @ 24	

SKINNED HAMS

	Fresh & Fr. Frzn.	18.P.
10-12	28	28 1/2
12-14	27	27 1/2
14-16	26 @ 26 1/2	26 1/2
16-18	26 @ 26 1/2	26 1/2
18-20	25 @ 26	26
20-22	25 @ 26	25 1/2
22-24	25 1/2 @ 26	25 1/2
24-26	25 1/2 @ 26	25 1/2
26-28	25 1/2 @ 26	25 1/2
25 up, 2's inc.	25 1/2 @ 26	

PICNICS

	Green	18.P.
4-6	23%	24n
6-8	23% @ 24	23 1/2n
8-10	23% @ 24	23 1/2n
10-12	23% @ 24	23 1/2n
12-14	23% @ 24	23 1/2n
14-16	23% @ 24	23 1/2n
8 up, 2's inc.	23% @ 24	

Short shank, 1/2c over.

BELLIES

(Square Cut Seedless)

	Green	18.P.
6-8	19%	20%
8-10	19%	20%
10-12	19 @ 19 1/2	20
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/2
16-18	17 1/2	18 1/2

Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	16 1/2
20-25	15 1/2 @ 16

D. S. BELLIES

	Clear	Rib
18-20	15% @ 17	15% @ 17n
20-25	15% @ 17	15% @ 17n
25-30	15% @ 17	15% @ 17n
30-35	15% @ 16 1/2	15% @ 16 1/2n
35-40	15% @ 16 1/2	15% @ 16 1/2n
40-50	15% @ 16	15% @ 16n

D. S. FAT BACKS

6-8	11% @ 11 1/2
8-10	11 1/2
10-12	11 1/2
12-14	12
14-16	12 1/2
16-18	12 1/2
18-20	12 1/2
20-25	12 1/2

OTHER D. S. MEATS

Regular plates	6-8	12n
Clear plates	4-6	10 @ 10 1/2
D. S. jowl butts	10 1/2	@ 11
S. P. jowls	10 1/2	@ 11
Green square jowls	11 1/2	@ 13
Green rough jowls	10	@ 12
Green skin'd jowls l.c.l.	13	@ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 26	12.90b	11.90b	12.40n
Monday, Sept. 28	12.90b	11.90b	12.40n
Tuesday, Sept. 29	12.90b	11.90b	12.40n
Wednesday, Sept. 30	12.90b	11.90b	12.40n
Thursday, Oct. 1	12.90b	11.90b	12.40n
Friday, Oct. 2	12.90b	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	13%
Kettle rend., tierces, f.o.b. Chicago	14%
Leaf, kettle rend., tierces, f.o.b. Chicago	14%
Neutral, tierces, f.o.b. Chicago	13%
Shortening, tierces, c.a.f.	16 1/2

FUTURE PRICES

SATURDAY, SEPT. 26, 1942

	Open	High	Low	Close
LARD:				
*Oct.				12.90b
*Dec.				12.90b
*Jan.				12.90b

No sales.
Open interest: Oct. 4; Dec. 18; total, 22 lots.

MONDAY, SEPTEMBER 28, 1942

	Open	High	Low	Close
LARD:				
*Oct.				12.90b
*Dec.				12.90b
*Jan.				12.90b

No sales.
Open interest: Oct. 4; Dec. 18; total, 22 lots.

TUESDAY, SEPTEMBER 29, 1942

	Open	High	Low	Close
LARD:				
*Oct.				12.90b
*Dec.				12.90b
*Jan.				12.90b

No sales.
Open interest: Oct. 4; Dec. 18; total, 22 lots.

WEDNESDAY, SEPTEMBER 30, 1942

	Open	High	Low	Close
LARD:				
*Oct.				12.90b
*Dec.				12.90b
*Jan.				12.90b

No sales.
Open interest: Oct. 4; Dec. 18; total, 22 lots.

THURSDAY, OCTOBER 1, 1942

	Open	High	Low	Close
LARD:				
*Oct.				12.90b
*Dec.				12.90b
*Jan.				12.90b

No sales.
Open interest: Oct. 4; Dec. 18; total, 22 lots.

FRIDAY, OCTOBER 2, 1942

	Open	High	Low	Close
LARD:				
*Oct.				12.90b
*Dec.				12.90b
*Jan.				12.90b

No sales.
Open interest: Oct. 4; Dec. 18; total, 22 lots.

(Key: b—bid; ax—asked; n—nominal)

CHICAGO PROVISION STOCKS

Lard and meat stocks declined again during September. Holdings on the final day of the month were sharply under a month earlier and only fractions of what they were a year earlier. Lard stocks dropped to slightly more than 11 million lbs. compared with a little over 26 million lbs. at the close of August. On September 30, 1941, lard holdings were almost 156 million lbs.

Total cut meat holdings at 41,287,023 lbs. on September 30 compared with 54,269,088 lbs. a year earlier and 52,763,280 lbs. at the close of the previous month. Practically all meat items showed smaller totals than a month earlier.

	Sept. 30, 1942	Aug. 31, 1942	Sept. 30, 1941
All barreled pork	4,669	6,345	6,179
P. S. lard (a)....	5,355,454	6,250,054	103,023,452
P. S. lard (b)....	1,706,461	2,224,461	38,703,786
P. S. lard (c)....	27,388	7,911	8,800,460
Other lard.....	2,774,601	2,667,353	4,794,802
Lard in store for			
FSCC.....	1,275,200	14,984,000
Total lard.....	11,199,104	26,133,779	155,922,500
D. S. clear bellies (contract).....	433,800	554,100
D. S. clear bellies (other).....	5,396,185	7,651,390	10,090,424
Total D. S. clear bellies.....	5,829,985	8,314,690	15,644,524
D. S. rib bellies.....	69,000	224,000	550,400
D. S. fat backs.....	5,471,901	7,866,970	3,204,234
S. P. hams.....	3,490,283	4,561,204	3,343,106
S. P. skinned hams.....	5,401,302	7,571,739	12,342,627
S. P. bellies.....	12,463,136	12,377,200	12,547,461
S. P. picnic shoulders.....	655,228	1,010,248	1,736,223
Other cut meats.....	7,906,168	10,837,169	4,900,513
Tot. cut meats.....	41,287,023	52,763,280	54,269,088

(a) Made since Jan. 1, 1942. (b) Made from Oct. 1, 1941 to Jan. 1, 1942. (c) Made previous to Oct. 1, 1941.

BUY—BUY—BUY—BUY—BUY

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

CUT-OUT TEST RESULTS POOREST OF YEAR

(Chicago costs and prices, first four days of week.)

Uncontrolled live hog prices again worked against the cut-out test this week. While last week's losses were sharp, the minuses on the various weights were larger still this week, so that results were the poorest of the year. From 18 to 24c per cwt. was added to the losses on the various weights so that they ranged from \$1.44 to \$2.12 into the red. Heavies again registered the greatest loss.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	13.90	24.8	\$3.45	13.90	24.1	\$3.35	13.70	23.6	\$3.23
Picnics	5.00	23.5	1.32	5.50	23.5	1.29	5.40	23.5	1.27
Boston butts	4.90	29.3	1.17	4.10	29.3	1.20	4.00	29.3	1.17
Loins (blade in)	9.80	26.8	2.63	9.00	26.1	2.51	9.60	25.0	2.40
Bellies, S. P.	11.00	19.2	2.11	9.70	19.1	1.85	7.60	17.0	1.29
Bellies, D. S.	1.00	10.2	1.10	2.00	15.4	.31	4.00	15.4	.62
Fat backs	1.00	10.2	1.10	3.00	10.6	.32	4.20	11.1	.47
Plates and jowls	2.00	10.5	.27	2.90	10.5	.29	3.30	10.5	.35
Raw leaf	2.10	12.0	.25	2.10	12.0	.25	2.00	12.0	.24
P. S. lard, rend. wt.	12.40	11.9	1.48	11.40	11.9	1.36	10.50	11.9	1.25
Spareribs	1.60	17.6	.28	1.60	14.5	.23	1.60	12.3	.20
Trimmings	3.00	23.0	.69	2.80	23.0	.64	2.80	23.0	.64
Feet, tails, neckbones	2.00	15	.30	2.00	15	.30	2.00	15	.30
Offal and miscellaneous	1.00	15	.15	1.00	15	.15	1.00	15	.15
TOTAL YIELD AND VALUE	69.00		\$14.39	70.50		\$14.24	71.00		\$13.77
Cost of hogs per cwt.			\$15.06			\$15.25			\$15.27
Condemnation loss			.08			.08			.08
Handling and overhead			.69			.59			.54
TOTAL COST PER CWT.			\$15.83			\$15.92			\$15.89
ALIVE			\$15.83			\$15.92			\$15.89
TOTAL VALUE			14.39			14.24			13.77
Loss per cwt.			1.44			1.68			2.12
Loss last week			1.26			1.44			1.89

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Oct. 1, 1942	Cor. week. 1941
		per lb.	per lb.
Prime native steers—			
400-600	nominal	20	@20 1/2
600-800	nominal	19 1/2	@20
800-1000	nominal	18 1/2	@19
Good native steers—			
400-600	20 1/2 @21 1/4	18 1/2 @19	
600-800	20 1/4 @21 1/4	17 @17 1/2	
800-1000	20 1/2 @21 1/4	16 1/2 @17	
Medium steers—			
400-600	19 1/4	16 1/2 @17	
600-800	19 1/4	16 @16 1/2	
800-1000	19 1/4	15 1/2 @16 1/2	
Helfers, good, 400-600	20 1/2 @21 1/4	18 1/2 @19	
Cows, 400-600	16 1/2 @17 1/2	13 1/2 @14	
Hind quarters, choice	22 1/2	16 1/2	
Fore quarters, choice	18 1/2		

Beef Cuts

Steer loins, choice, 60/65	36 1/4	28
Steer loins, No. 1	36 1/4	26
Steer loins, No. 2	35 1/4	25 1/2
Steer short loins, choice, 30/35	43 1/4	34
Steer short loins, No. 1	43 1/4	33
Steer short loins, No. 2	38	31
Steer loin ends (hips)	29 1/4	25
Steer loin ends, No. 2	25	21
Cow loins	18	14
Cow short loins	24	20
Cow loin ends (hips)	18	14
Steer ribs, choice, 30/40	28 1/4	22 1/2
Steer ribs, No. 1	28 1/4	19
Steer ribs, No. 2	25	16
Cow ribs, No. 2	18	15
Cow ribs, No. 3	17	14
Steer rounds, choice, 80/100	22 1/4	19 1/2
Steer rounds, No. 1	22 1/4	19
Steer rounds, No. 2	21	18 1/2
Steer chuck, choice, 80/100	20 1/4	17 1/2
Steer chucks, No. 1	20 1/4	17
Steer chucks, No. 2	19	16 1/4
Cow rounds	17 1/2	14 1/4
Cow chucks	17 1/2	14 1/4
Steer plates	nominal	10 1/4
Medium plates	13 1/4	10 1/4
Briskets, No. 1	18 1/4	15 1/2
Cow navel ends	12 1/4	11
Steer navel ends	12	8 1/4
Fore shanks	13 1/4	10
Hind shanks	10 1/4	9
Strip loins, No. 1 bbls.	75	6
Strip loins, No. 2	45	13
Sirloin butts, No. 1	36 1/4	27
Sirloin butts, No. 2	34	23
Beef tenderloins, No. 1	65 1/4	60
Beef tenderloins, No. 2	60	55
Rump butts	28 1/4	26
Flank steaks	28	27
Shoulder clods	22	19
Hanging tenderloins	18	16
Insides, green, 12/18 range	25	21
Outsides, green, 8 lbs. up	23	20 1/4
Kuuckles, green, 8 lbs. up	22	

Beef Products

Brains	8
Hearts	15
Tongues	23
Sweetbreads	15
Ox-tails	12
Fresh tripe, plain	10
Fresh tripe, H. C.	15
Livers	28 @32
Kidneys	9 @10

Veal

Choice carcass	22 1/4
Good carcass	20
Good saddles	27 1/4
Good racks	17 1/2
Medium racks	15 1/2

Veal Products

Brains, each	12
Sweetbreads	38
Calf livers	50

Lamb

Choice lambs	27
Medium lambs	24
Choice saddles	30
Medium saddles	28
Choice fores	24
Medium fores	22
Lamb fries	20
Lamb tongues	17
Lamb kidneys	25

Mutton

Heavy sheep	13 1/4
Light sheep	13 1/4
Heavy saddles	15
Light saddles	15
Heavy fores	10
Light fores	12
Mutton legs	17
Mutton loins	16
Mutton stew	8
Sheep tongues	11
Sheep heads, each	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	20	24
Picnics	26	19
Skinned shoulders	28	19 1/2
Tenderloins	40	35
Spareribs	29	16
Back fat	14 1/2	11 1/2
Boston butts	32 1/2	22
Boneless butts, cellar		
trim, 2/4	37	28
Hocks	19	16
Tails	13	12
Neck bones	6	7
Slip bones	21	10
Blade bones	4 1/2	4 1/4
Pigs' feet	4 1/2	9 1/2
Kidneys, per lb.	14	10
Livers	10	8
Brains	10	5
Ears	5 1/2	10
Snouts	7 1/2	7 1/2
Chitterlings	8 1/2	

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	32	@33 1/4
parchment paper		
Fancy skinned hams, 14/16 lbs.	33	@35 1/4
parchment paper		
Standard reg. hams, 14/16 lbs.	31	@31 1/2
Picnics, 4/8 lbs., short shank, plain	32 1/2	@33 1/2
Fancy bacon, 6/8 lbs., plain	27 1/2	@28 1/2
Standard bacon, 6/8 lbs., plain	27 1/2	@28 1/2
No. 1 beef sets, smoked	50	@51 1/4
Insides, 8/12 lbs.	47 1/2	@49
Outsides, 5/9 lbs.	47 1/2	@49 1/4
Kuuckles, 5/9 lbs.	48	
Cooked hams, choice, skin on, fattened	63	
Cooked hams, choice, skinless, fattened	nominal	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinless, fattened	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, 200-lb. bbl.	68.50
Regular tripe, 200-lb. bbl.	26.25
Honeycomb tripe, 200-lb. bbl.	28.75
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75 @23.00
80-100 pieces	22.50 @23.00
100-125 pieces	22.25 @23.00
Clear plate pork, 25-35 pieces	22.50 @23.00
Bean pork	25.00
Brisket pork	35.00
Plate beef	30.00
Extra plate beef	30.50

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	22 1/2 @24
Special lean pork trimmings 85%	32 @34
Extra lean pork trimmings 95%	34 @35
Pork cheek meat (trimmed)	26 @21
Pork hearts	13 1/2 @14
Pork livers	19 1/2
Native boneless bull meat (heavy)	19 1/2
Boneless chucks	19
Shank meat	15 1/2 @19
Beef trimmings	18 1/2
Dressed cannon	16 1/2
Dressed cutter cows, 400-500 lbs.	16 1/2
Dr. bologna bulls, 600 lbs. and up	15 1/2
Tongues, No. 1 canner trim	15 @17

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	37 1/2
Country style sausage, fresh in link	32 1/2
Country style sausage, fresh in bulk	30 1/2
Country style sausage, smoked	36
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25
Bologna in beef middles, choice	25 1/2
Liver sausage in beef rounds	21 1/2
Liver sausage in hog bungs	23 1/2
Smoked liver sausage in hog bungs	31
Head cheese	20
New England luncheon specialty	35 1/2
Mixed luncheon specialty, choice	27
Tongue and blood	29
Blood sausage	24
Sausage	19 1/2
Polish sausage	33

DRY SAUSAGE

Cervelat, choice, in hog bungs	58
Thuringer	30
Farmer	41
Holsteiner	41
B. C. salami, choice	58
Milano, salami, choice, in hog bungs	50
B. C. salami, new condition	31
Priseca, choice, in hog middles	58
Genoa style salami, choice	62
Pepperoni	49
Mortadella, new condition	28
Cappicola (cooked)	53
Italian style hams	45 1/2

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltwater, less than ton lots, f.o.b. N. Y.	
Dbf. refined granulated	8.80
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refineries (2%)	5.45
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	14 @17
Domestic rounds, over 1 1/2 in.	
140 pack	32 @36
Export rounds, wide, over 1 1/2 in.	42 @45
Export rounds, medium, 1 1/2 to 1 3/4 in.	25 @26
Export rounds, narrow, 1 1/2 in. or under	29
No. 1 weasands	.05 @.10
No. 2 weasands	.03
No. 1 bungs	.16 @.18
No. 2 bungs	.11
Middles, medium, 1 1/2 to 2 in.	.56
Middles, select, wide, 2 1/2 to 3 in.	.60 @.65
Middles, select, extra, 2 1/2 to 3 in.	.90 @1.00
Middles, select, extra, 2 1/2 in. & up	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.00 @1.10
10-12 in. wide, flat	.70 @.85
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25 @.30
Hog casings:	
Extra narrow, 29 mm. & dn.	2.90
Narrow mediums, 29 @32 mm.	2.30
Mediums, 32 @35 mm.	1.95 @2.05
English, medium, 35 @38 mm.	1.70
Wide, 38 @43 mm.	1.00
Extra wide, 43 mm.	1.40 @1.50
Export bungs	.23 @.25
Large prime bungs	.20 @.21
Medium prime bungs	.13 @.14
Small prime bungs	.19
Middles, per set	.20 @.31

SPICES

(Basis Chicago, original bbls., bags or sales.)

	Whole	Ground
Allspice, prime	58 1/2	41
Realfit	40	48
Chili pepper	40	41
Powder	41	41
Cloves, Amboyna	40	43
Zanibar	23 1/2	30
Ginger, African	50	57
Mace, Fancy Banda	1.10	1.25
East Indies	.95	1.10
East & West Indies Blend	95	84
Mustard, sour, fancy	22	22
No. 1	67	75
Nutmeg, fancy Banda	67	67
East Indies	60	60
East & West Indies Blend	61	61
Paprika, Spanish	32	32
Pepper Cayenne	32	32
Red No. 1	11	15
Black Malabar	8 1/2	10
Black Lampong	15 1/2	19
Pepper, white Singapore	15 1/2	19
Mustard	15 1/2	19 1/2
Fackars	15	15

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.45
Cominos seed	23	26
Coriander Morocco bleached	19	18 1/2
Coriander Morocco natural No. 1	16 1/2	18 1/2
Mustard seed, fancy yellow	25	25
American	12	12
Marjoram, Chilean	62	67
Oregano	13	16

PURE VINEGARS

A. P. CALLAHAN & COMPANY

247 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed	
Choice, native, dressed.....	23
Choice, native, light.....	23
Native, common to fair.....	18½@20
Western Dressed Beef	
Native steers, good, 600-800 lbs.....	21½
Native choice yearlings, 400-600 lbs.....	23
Good to choice heifers.....	21½@23
Good to choice cows.....	18½@19½
Common to fair cows.....	17½@18½
Fresh bologna bulls.....	18@19

BEEF CUTS

Western		City	
No. 1 ribs, prime.....	27 @28	27 @31	
No. 2 ribs.....	25 @26	25 @28	
No. 3 ribs.....	24 @25	24 @28	
No. 1 loins, prime.....	31 @33	31 @33	
No. 2 loins.....	29 @30	29 @31	
No. 3 loins.....	27 @28	27 @30	
No. 1 hinds and ribs.....	26	26 @27	
No. 2 hinds and ribs.....	25	25 @26	
No. 1 rounds.....	22½	22½@23	
No. 2 rounds.....	22	22	
No. 3 rounds.....	21½	21 @21½	
No. 1 chucks.....	24	24 @25	
No. 2 chucks.....	23	23 @24	
No. 3 chucks.....	23	23	
Rolls, reg. 4/6 lbs. av.....	32		
Rolls, reg. 6/8 lbs. av.....	24		
Tenderloins, steers.....	50		
Tenderloins, cows.....	30		
Tenderloins, bulls.....	30		
Shoulder clods.....	25		

DRESSED VEAL

Good.....	22½
Medium.....	20
Common.....	18½

DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	27 @28
Spring lambs, good to medium.....	26 @27
Spring lambs, medium.....	25 @26
Sheep, good.....	11
Sheep, medium.....	9 @11

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights.....	\$21.75@22.12½
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FRESH PORK CUTS

Western		City	
Pork loins, fresh, 10/12 lbs.....	28½@29½		
Shoulders, 10/12 lbs.....	27½@28½		
Butts, regular, 4/6 lbs. av.....	30½@32		
Hams, regular, 10/12 lbs.....	27 @28		
Hams, skinned, fresh, 10/12 lbs.....	28 @29		
Picnics, fresh, 6/8 lbs.....	26 @27		
Pork trimmings, 90/95% lean.....	38½@39		
Pork trimmings, regular, 50% lean.....	23½@24½		
Spareribs, medium.....	18½@19½		
Pork loins, fresh, 10/12 lbs.....	31 @32		
Shoulders, 6/8 lbs. av.....	27 @28		
Butts, regular, 1½/3 lbs.....	38 @39		
Hams, regular, fresh, 10/12 lbs.....	28 @29		
Hams, skinned, fresh, 10/12 lbs.....	30 @31		
Picnics, fresh, 4/6 lbs.....	26 @27		
Pork trimmings, extra lean, 90/95% lean.....	36 @37		
Pork trimmings, regular, 50% lean.....	23½@24½		
Spareribs, medium.....	20 @21		
Boston butts, 4/6 lbs.....	31 @32		

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	51
Cooked hams, choice, skinless, fatted.....	53½

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32 @34
Regular hams, 10/12 lbs. av.....	32 @34
Regular hams, 12/14 lbs. av.....	32 @34
Skinned hams, 10/12 lbs. av.....	33 @35
Skinned hams, 12/14 lbs. av.....	33 @35
Skinned hams, 16/18 lbs. av.....	32 @34
Skinned hams, 18/20 lbs. av.....	32 @34
Picnics, 6/8 lbs. av.....	28 @29
Picnics, 4/6 lbs. av.....	28 @29
Bacon, boneless, western.....	29 @31
Bacon, boneless, city.....	29 @30
Beef tongue, light.....	22 @23
Beef tongue, heavy.....	30 @32

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Bread fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

GREEN CALFSKINS

	5-	7½-	9½-	12½-	14-
Prime No. 1 veals.....	23	28	3.30	3.55	3.60
Prime No. 2 veals.....	21	26	3.00	3.25	3.30
Buttermilk No. 1.....	18	23	2.80	3.05	3.10
Buttermilk No. 2.....	17	22	2.65	2.90	2.95
Branded gruby.....	12	17	1.85	2.10	2.15
Number 3.....	12	17	1.85	2.10	2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, October 1, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$20.75@22.25			
500-600 lbs. ¹	20.75@22.25		\$21.75@25.00	\$21.75@24.75
600-700 lbs. ¹	20.75@22.25	\$21.25@23.25	21.75@25.00	21.75@24.75
700-800 lbs. ¹	20.75@22.25	21.25@23.25	21.75@25.00	21.75@24.75
STEER, Good:				
400-500 lbs. ¹	19.00@20.50		20.00@24.50	20.00@23.00
500-600 lbs. ¹	19.00@20.50		20.00@24.50	20.00@23.00
600-700 lbs. ¹	19.00@20.50	20.00@22.00	20.00@24.50	20.00@23.00
700-800 lbs. ¹	19.00@20.50	20.00@22.00	20.00@24.50	20.00@23.00
STEER, Commercial:				
400-600 lbs. ¹	17.50@19.00		18.50@23.50	18.50@21.00
600-700 lbs. ¹	17.50@19.00	19.50@20.50	18.50@23.50	18.50@21.00
STEER, Utility:				
400-600 lbs. ¹			17.00@20.00	18.00@20.00
COWS, All Weights:				
Commercial.....	18.00@19.50		18.00@22.00	18.50@21.00
Utility.....	17.50@19.00		17.00@21.00	18.00@21.00
Cutter.....	17.00@18.50		16.50@19.00	17.50@18.00
Canner.....			16.50@19.00	17.50@18.00
Fresh Veal and Calf:²				
VEAL, Choice:				
80-130 lbs.	21.25@22.75	22.25@24.75	22.00@26.50	22.25@25.25
130-170 lbs.	21.25@22.75		22.00@26.50	22.25@25.25
VEAL, Good:				
50-80 lbs.	19.00@21.00	20.00@23.00	20.00@25.50	21.00@24.00
80-130 lbs.	19.00@21.00	20.00@23.00	20.00@25.50	21.00@24.00
130-170 lbs.	19.00@21.00		20.00@25.50	21.00@24.00
VEAL, Commercial:				
50-80 lbs.	17.00@19.00	19.00@21.00	18.00@23.00	19.00@22.00
80-130 lbs.	17.00@19.00	19.00@21.00	18.00@23.00	19.00@22.00
130-170 lbs.	17.00@19.00		18.00@23.00	
VEAL, Utility:				
All weights.....	15.50@17.00	18.00@19.50	17.00@21.00	18.00@20.00
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.	24.00@26.00	25.00@27.00	26.00@27.00	25.00@27.00
40-45 lbs.	24.00@26.00	25.00@27.00	26.00@27.00	25.00@27.00
45-50 lbs.	23.50@25.50	24.50@26.50	25.50@26.50	24.00@25.00
50-60 lbs.	23.00@25.00	24.50@26.00	25.00@26.00	23.00@24.00
SPRING LAMB, Good:				
30-40 lbs.	22.00@24.00	24.00@26.00	25.00@26.00	24.50@25.50
40-45 lbs.	22.00@24.00	24.00@26.00	25.00@26.00	24.50@25.50
45-50 lbs.	21.50@23.50	23.50@25.50	24.50@25.50	23.50@24.50
50-60 lbs.	21.00@23.00	23.00@25.00	24.00@25.00	23.00@24.00
SPRING LAMB, Commercial:				
All weights.....	19.00@21.00	20.00@24.00	21.00@24.50	21.00@23.00
SPRING LAMB, Utility:				
All weights.....	17.00@19.00	18.00@20.00	19.00@21.00	19.00@21.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	11.00@13.00	11.00@12.00	12.00@13.00	11.50@12.00
Commercial.....	10.00@11.00	10.00@11.00	11.00@12.00	10.50@11.50
Utility.....	9.00@10.00	9.00@10.00	9.50@10.50	10.00@10.50
Fresh Pork Cuts:⁴				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	27.00@29.00	29.00@31.00	28.00@34.00	28.00@31.00
10-12 lbs.	27.00@29.00	29.00@31.00	28.00@34.00	28.00@31.00
12-15 lbs.	25.50@27.50	28.00@31.00	27.00@31.00	27.00@31.00
16-22 lbs.	24.50@26.50	26.00@29.00	26.00@28.50	26.00@29.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	26.00@27.50		27.00@29.00	27.50@29.50
BUTTS, Boston Style:				
4-8 lbs.	30.00@32.50		30.00@34.00	30.50@32.25
SPARE RIBS:				
Half sheets.....	17.50@19.00			
TRIMMINGS:				
Regular.....	22.50@23.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	16
Fresh steer tongues, l.c. trimmed, per lb.....	20
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	30
Beef kidneys, per lb.....	13
Mutton kidneys, each.....	5
Livers, beef, per lb.....	31
Ox-tails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, per lb.....	23

COST OF LIVING UP

The cost of living for wage earners and lower-salaried clerical workers in the United States rose 0.3 per cent between July 15 and August 15, according to the National Industrial Conference Board. Food, which rose 0.8 per cent, was chiefly responsible for the increase shown. The Board's index of the cost of living (1923=100) stood at 98.1 for August as compared with 97.8 in July.

Watch the Classified Advertisements page for good men.

Tallow and Grease Tone Is Firm on Light Trade

NEW YORK, SEPT. 30, 1942

TALLOW.—The market was again rather quiet with undertone firm on all offerings. There is practically no accumulation of product now, for demand apparently far exceeds production. Buyers willingly admit that orders for some grades have been unfilled for a long time. A few tanks of nearly every grade appeared on the market this week with the exception of edible tallow, of which little has been offered in recent weeks. The full list of ceiling prices applied to all grades and liberal allowances were made in some cases for shipping cost, with better grades getting the preference. However, even the lowest grades are being bought at fair distances now with full ceiling prices on all sales.

STEARINE.—Sales of volume continue lacking in this market. The absence of offerings is responsible for the extremely tight situation and most sales are to small consumers in odd lots. Ceiling prices apply to all sales.

NEATSFOOT OIL.—Conditions are little changed compared with those prevailing for quite a few weeks now. Buyers continue to absorb practically all offerings with pure at 19½¢ in barrels, No. 1 at 15½¢ and extra at 14¢. Better grades were not quoted and buyers report product almost impossible to get.

OLEO OIL.—The market is quiet and firm. Offerings small and demand good at all times.

GREASES.—Very little grease has been offered from week to week in this market and buyers are constantly on the watch for any grade. The better grades are in far the best demand, but none of the lower grades has been neglected when placed for sale. Full ceiling prices apply to all grades with the undertone of the market very firm. A few quiet sales of A-white were made this week at 8½¢ and some yellow is reported to have moved at 8½¢, with brown at 7½¢.

CHICAGO, OCTOBER 1, 1942

TALLOW.—The tallow market was very quiet compared with the active trading of last week, for practically all of the larger producers are now sold up. A few odd tanks of both high and low grade product were offered during the week and were readily absorbed by consumers at full list prices. It was also reported that some special was sold at ceiling plus better than the usual 25c freight allowance per cwt. Even the low grades have been moving within the full 25c freight allowance. Sales this week, all at ceiling prices, included choice at 8½¢; prime, 8½¢, and special, 8½¢. Practically no edible tallow was moved, for the bulk is being held for government orders.

STEARINE.—This branch of the market continues dull and quiet. Prices are quoted at ceiling levels with volume of trading light. About the only business going on of late has been in very small lots with practically no large sales reported.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—The situation on greases has tightened up considerably and the market had a firm tone this week. Only a few odd tanks of high and low grade production were offered and some better grade was taken with slightly better than 25c allowance for freight. On all lower grades buyers are intimating that purchases will be made at ceiling prices within a 25c freight area, compared with only close shipment a few weeks ago. Some A-white sold at 8½¢ this week, with B-white at 8½¢ and other grades at full ceiling list. The market was well sold up at the close.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Oct. 1.)

Practically no change is registered in this market from week to week. Demand continues far greater than offerings for practically all items. Most trading on the list was in a quiet way this week, with all rates at the ceiling. A few sales of blood were reported.

Blood

	Unit
Ammonia	
Unground, loose	\$3.85*

Digester Feed Tankage Materials

Unground, per unit prof.	\$ 1.07½*
Liquid stick, tank cars	2.00@2.25

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk	\$71.00*
50% meat and bone scraps, bulk	65.00*
Blood-meal	95.00*
Special steam bone-meal	50.00*

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 20	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	\$ 3.85@4.00*
10@11% ammonia	30.00@31.00
Bone tankage, unground, per ton	4.25@4.50
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.21*
57 to 62% protein (high test)	1.21*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined)	\$1.00*
Hide trimmings (lined)	.90*
Sinews and pizzles (green, salted)	1.00*

	Per ton
Cattle jaws, skulls and knuckles	\$40.00@42.00*
Pig-skin scraps and trim, per lb.	7¼@ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50
Junk bones	31.00

Animal Hair

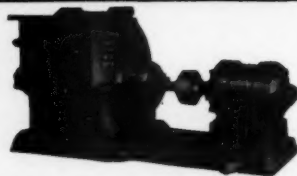
Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

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U. S. and U. K. Agree On Fats and Oils Purchases

The Combined Food Board announced this week that an agreement has been reached which provides for exclusive buying by the United States in certain prescribed regions of the world and by the United Kingdom in other areas, on behalf of all the governments adhering to the agreement, of fats, oils and oilseeds available to the United Nations throughout the world.

The plan was worked out after the Combined Food Board, in collaboration with the more vitally interested governments, had made a comprehensive, although preliminary, survey of the supplies of fats and oils available to the United Nations in relation to essential wartime needs. The agreement provides:

1.—That the United States will be the exclusive purchaser, on behalf of the governments adhering to the agreement, of: (a) All oilseeds and oils and fats in the North and South American continents, including the Caribbean Islands, with the exception of animal fats in Argentina and Uruguay. (b) Copra in Tahiti and all Free French Pacific Islands. (c) All oilseeds and oils and fats in Portuguese Africa, Spanish Africa and Liberia.

That the United Kingdom will be the exclusive purchaser, on behalf of all the adhering governments of: (a) All animal fats in Argentina and Uruguay. (b) All oilseeds and oils and fats in British Empire countries, with the exception of territory specified in 1 (a). (c) All oilseeds and oils and fats in Free French Africa. (d) All oilseeds and oils and fats in the Belgian Congo.

EASTERN FERTILIZER MARKETS

New York, September 30, 1942

A little tankage and blood was reported being sold at the ceiling prices, but there was very little open market trading reported. Demand for fertilizer materials is not very active at present but many materials have been contracted for. The fish season is drawing to a close in the North.

Cotton Oil Futures Trade Very Limited This Week

TRADING in cottonseed oil futures was extremely limited this week with the market showing little variation in trend. The revision of Price Schedule 53, which lowered maximums on cottonseed oil shortening, had little or no effect on the eastern futures market. An announcement from Chicago that effective as of the first of the month the maximum price for cottonseed oil futures traded will be 13.88c also failed to disturb the tone of the New York market, which remained fairly firm at all times.

Other news affecting the market was rather limited. Persistent rumors of lard ceilings being revised were taken bullishly, for it was believed that the price changes would be upward. Other related markets were quiet and mostly at ceiling levels.

Cotton picking was said to be progressing favorably, with weather conditions good.

Very little trading was reported on shortening; most buyers were waiting for the new price schedule to become effective. Prices on all grades were reduced somewhat.

SOYBEAN OIL.—Volume of trading on crude soybean oil dropped rather sharply, but there was consistent demand for near future delivery, al-

though little was offered. Maximum price of 11½c, f.o.b. mills, was freely bid all week. Ceiling prices were amended slightly on some kinds of soybean oil, but the crude price was unchanged.

PEANUT OIL.—Trading was quiet in this market. Demand continues good with only a moderate amount of product now being offered, although ceiling price of 13c, Southeast, was bid.

OLIVE OIL.—Buying continues very light. Prices on imported oil in 50-gallon drums are from \$4.50 to \$4.75 per gallon. Fine grade California oil ranges from \$4 to \$4.10, with most quotations 75c to \$1 below the ceiling. There has been some accumulation of this oil in recent weeks, and the market has an easier tone than in a long time.

PALM OIL.—Market is dull. Quotations are held at ceiling levels with very little product offered.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½c @ 12½c; Valley 12½c and Texas, 12½c at common points.

Futures market transactions for the week at New York were:

MONDAY, SEPTEMBER 28, 1942

—Range—				
Sales	High	Low	Bid	Pr. cl.
October	13.65	13.71
December	13.70	13.76
March	13.80	13.81

Sales, 1 lot.

TUESDAY, SEPTEMBER 29, 1942

October	13.60	13.65
December	1	13.65	13.65	13.70
March	1	13.80	13.80	13.70

Sales, 2 lots.

WEDNESDAY, SEPTEMBER 30, 1942

October	13.62	13.60
December	13.65	13.65
March	13.70	13.70

No sales.

THURSDAY, OCTOBER 1, 1942

October	13.55	13.62
December	13.62	13.66
March	13.65	13.70

No sales.

(See later markets on page 35.)

OLEOMARGARINE

F. O. B. Chicago

White domestic vegetable	19
White animal fat	15
Water churned pastry	17½
Milk churned pastry	18½
Vegetable type	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt	12½
White deodorized, bbls., f.o.b. Chgo.	16½
Yellow, deodorized	16½
Soap stock, 50% f.f.a., f.o.b. consuming points	2½ @ 2½
Soybean oil, in tanks, f.o.b. mills	11½
Corn oil, in tanks, f.o.b. mills	12½



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HIDES AND SKINS

Packers move remainder of Sept. hides and all Sept. calf and kipskins at ceiling prices—Considerable shortage in filling permits, especially sole leather stock.

Chicago

PACKER HIDES.—There has been further activity in the packer hide market this week at ceiling prices for all descriptions. Two of the packers indicated late last week that they had moved the equivalent of about a month's production of hides and the trading this week is thought to have cleaned up the other packers to the end of Sept., except for a few unclosed packs of hides which will move before the permits expire on October 3rd.

According to information in the trade, a good many permits were not entirely filled. Native steers were short and a shortage of branded steers was reported in several directions; even branded cows, which should be showing a good increase now, were short on some of the permits. The only permits which were completely filled were said to be those for light native cows.

Packers are using the optional method of salting and selling at a good many points, heavy Colorados moving with other heavy brands at 14½c, and light and extreme light branded steers moving together at 14½c. The market is strong at the quoted ceiling prices for all descriptions and the probability is that specialty leather tanners will continue in the market through the fall season at least in order to secure their proportion of hides.

OUTSIDE SMALL PACKER.—The small packer market is said to be well cleaned up to the end of Sept., as a good many productions went to regular buyers and trading was over within a short time. The market is strong at the ceiling level of 15c, flat, trimmed, for native steers and cows and 14c for brands; 11½c for native bulls and 10½c for branded bulls. However, a number of small packer productions have been graded at the time of take-up and sold on selected basis at packer prices; until hides start to run rather grubby, this practice will probably continue.

PACIFIC COAST.—There has been further trading in the Coast market on Sept. production of smaller producers at ceiling price of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, and all producers will probably be cleaned up by the end of the week.

FOREIGN WET SALTED HIDES.—There was considerable activity at mid-week in the South American market at unchanged prices. B. A. tanners are permitted to pay higher prices than those on hides moving to the United Kingdom and the States on permits from those governments, and a pack of

4,000 Argentine standard steers sold early to a B. A. tanner at 108 pesos, or 2 pesos over the going price to foreign buyers. Later sales to buyers thought to be acting principally for buyers in Canada and the States included a total of 22,600 Argentine frigorifico standard steers at 106 pesos; 12,000 reject heavy steers at 100 pesos; and 2,700 light steers at 110 pesos, all steady prices. Later, 9,000 more standard steers and 700 reject light steers moved at steady prices.

COUNTRY HIDES.—Some buyers have taken advantage of the comparative slowness of the country market to attempt to buy all-weights at a cent down but so far no trading has been reported below the prices quoted last week. However, the sluggishness of the country market is due mostly to the lack of any differential under small packer hides and, with the present demand for all kinds of stock and the shortage this week in filling permits, the belief is that demand will finally absorb country offerings at unchanged prices, although buyers naturally show preference for packer take-off. Couple more desirable lots of all-weights were reported early at steady price of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping point. Heavy steers and cows are nominal around 14c, flat, trimmed; buff weights and extremes are quotable at 15c, flat, trimmed. Bulls are quoted 10@10½c, flat, trimmed, for natives and a cent less for brands. Glues are listed around 12c, flat, trimmed; all-weight branded hides 13½@14c, flat, trimmed.

CALFSKINS.—Three big packers late this week cleared out their Sept. production of calfskins at maximum prices, 27c for heavies and 23½c for lights under 9½ lb. The fourth packer was later reported to have booked and sold Sept. calf also, and market is thought to be cleaned up now.

Further trading by city collectors has about cleared the city calfskin market, which is called strong at 20½c for 8/10 lb. and 23c for 10/15 lb.; outside cities are moving at same levels, and straight countries are salable at 16c for 10 lb. and down and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons sold at \$1.43, selected.

KIPSKINS.—Late this week three of the big packers moved their Sept. production of kipskins at maximum prices, 15-30 lb. natives at 20c, and brands at 17½c. The other packer booked Sept. kips to tanning account.

A moderate amount of business seems to have cleared Sept. accumulation of city kipskins, which moved at 18c for 15-30 lb. natives and 17c for brands; outside cities are salable at same prices, and straight countries at 16c, flat, f.o.b. shipping point.

Packer regular slunks are salable at \$1.10, flat; hairless are quoted at 55c.

HORSEHIDES.—An active demand keeps the horsehide market closely sold up and in a fairly tight position but there has been nothing definite as yet regarding the expected allocation of horsehides. Individual ceiling prices govern sales, with the bulk of city renderers with manes and tails on moving at \$7.50@7.65, with an occasional lot up to \$7.75, selected, f.o.b. nearby sections. Trimmed renderers are moving at \$7.10@7.25, del'd Chgo.; mixed city and country lots usually range \$6.50@6.60, Chgo.

SHEEPSKINS.—Demand continues to far exceed the supply of shearlings as production declines and whatever is offered is quickly taken at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's 40c; four cars moved this week at these prices. Pickled skins are moving well at individual ceiling prices, with the market quoted in a general way \$7.50@7.75 per doz. packer production for Sept. skins. The market is in a firm position on packer lamb pelts and stronger prices are due as the wool becomes seasonably heavier. The market is nominal at present around \$2.60@2.70 per cwt. liveweight basis for northern natives and around \$2.90 per cwt. for westerns, late Sept. take-off, with some trading by mid-west packers expected next week. Shearling tanners have been exercising their privilege under WPB order of calling for up to 50 percent of a packer's production of pelts at the going market for conversion to shearlings; a considerable quantity of Oct. pelts has been taken, to be priced when the Oct. market is established.

New York

PACKER HIDES.—Further trading this week is said to have cleaned up Sept. production of hides in the New York market, with ceiling prices as quoted being paid for all selections.

CALFSKINS.—There has been considerable more trading in the New York calfskin market, with ceiling prices prevailing on all grades. Packers are understood to be closely sold up through Sept., and collectors are also about through for the month. Collector 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers sold 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 26, 1942, were 4,100,000 lbs.; previous week, 3,809,000 lbs.; same week last year, 3,649,000 lbs.; Jan. 1 to date, 204,281,000 lbs.; last year, 190,455,000 lbs.

Shipment of hides from Chicago for week ended September 26, 1942, were 4,352,000 lbs.; previous week, 6,062,000 lbs.; same week last year, 7,764,000 lbs.; Jan. 1 to date, 220,358,000 lbs.; same period last year, 208,637,000 lbs.

STUDY TRUCK RENTAL CHARGES

Cases of exorbitant rental charges under the truck leasing requirements of the ODT were aired in Chicago recently before OPA and ODT representatives from Washington. Purpose of the meeting was to devise a price ceiling formula for commercial vehicles. Spokesmen for the two war agencies said that the high rental charges had not been between firms normally in the business, but from newcomers. It was pointed out that the high rentals were diverting many trucks from the logging industry and from agricultural transportation. Under ODT order 17 all motor carriers must endeavor "in good faith" to lease or rent a truck to other carriers when they themselves use the vehicle only for one-way hauls.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 10% per unit.....	5.50
Unground fish scrap, dried, 11% ammonia, 16% B. P. L. f.o.b. fish factory.....	4.75
Fish meal, foreign, 11% ammonia, 10% B. P. L. c.i.f. spot.....	55.00
October shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A. f.o.b. fish factories.....	4.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	38.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.96

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$37.50
Bone meal, raw, 4% and 50% in bags, per ton, f.o.b. works.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.09
60% protein, unground.....	1.09

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended September 26, 1942:

	Week Sept. 26	Previous week	Same week '41
Cured meats, lbs. 34,273,000	54,531,000	28,047,000	
Fresh meats, lbs. 41,798,000	75,133,000	56,283,000	
Lard, lbs. 8,552,000	15,933,000	12,072,000	



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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

The provision market was again very tight. A few sales of light fat backs and odds and ends of offal were about the only items traded. Practically none of the major items were traded on carlot basis. Hogs at Chicago rose to new 22 year highs with a top of \$15.70. Lard was quiet and firm.

Cottonseed Oil

Valley crude 12% c; Southeast, 12% @ 12% c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Oct. 13.64; Dec. 13.65; Jan. 13.67; Mar. 13.75; May 13.80; 8 sales.

CHARGES FOR GRADING

The Agricultural Marketing Administration has amended its meat grading regulations to change the basis for charges. Hereafter fees and charges for grading services at designated markets will be based on actual time required to render the service, including grader's travel time, at rate of \$2.20 per hour per grader. No grading service will be rendered for less than a minimum charge of \$1.10. The administrator is allowed to fix other reasonable charges in lieu of the \$2.20 per hour rate.

DEHYDRATION IN NEW ZEALAND

Experimental shipments of dehydrated meat sent from New Zealand to Great Britain have been found satisfactory and production is to be enlarged, according to the Department of Commerce. The food ministry has contracted for the monthly purchase of 100 tons and agreed to pay a price sufficient for economic production.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 2, 1942:

PACKER HIDES.

	Week ended Oct. 2	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex. str.	@15	@15	@15
Brnd'd cows ..	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows ..	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows ..	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Brnd'd bulls ..	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd ..	@17 1/4	@17 1/4	@17 1/4
Slunks, reg. ..	@1.10	@1.10	@1.10
Slunks, hrls. ..	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15 1/4
Branded	@14	@14	@14 1/4
Nat. bulls	@11 1/4	@11 1/4	@12
Brnd'd bulls ..	@10 1/4	@10 1/4	@11
Calfskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips	@18	@18	@18
Slunks, reg. ..	@1.10	@1.10	@1.00
Slunks, hrls. ..	@55	@55	@50

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers ...	@14	@14	@12 1/4
Hvy. cows ...	@14	@14	@12 1/4
Buffs	@15	@15	14 @14 1/4
Extremes	@15	@15	@15
Bulls	10 @10 1/4	10 @10 1/4	8 1/4 @8 1/4
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@18
Horsehides	6.50 @7.75	6.50 @7.65	5.75 @6.95

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings..	@2.15	@2.15	@1.90
Dry pelts	27 @28	27 @27 1/4	23 1/2 @24

FSCC PURCHASES

Purchases by the FSCC on Sept. 25th, consisted of 4,780,016 lbs. lard; 76,000 lbs. rendered pork fat; 46,375,619 lbs. canned pork products; 1,904,300 lbs. cured pork; 1,630,000 lbs. Wiltshire sides; 1,466,208 lbs. frozen pork loins; 12,600 lbs. froz. pork kidneys; 120,000 lbs. frozen pork livers; 60,000 lbs. frozen pork trimmings; 65,000 frozen beef kidneys; 155,606 bundles, 100 yds. each, hog casings and 914,000 lbs. edible tallow.

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LIVESTOCK MARKETS *Weekly Review*

Ceiling Amendment Hurts Cattle Market

THE OPA order setting top prices which slaughterers and wholesalers may charge for the dressed beef, regardless of their individual ceilings, literally knocked the bottom out of the live market for cattle. Prices tumbled sharply following the announcement and as the week drew to a close quotations were at the lowest point in many weeks.

Medium to good grades of steers showed the sharpest losses at first, but all other grades, with the exception of bulls and canner and cutter cows, came in for a good price trimming by Thursday. Farmers immediately curtailed shipments to leading market centers, but weakness ruled even on smaller receipts.

The new price ceiling amendment by OPA unsettled all branches of the cattle trade, for producers also put a sudden stop to purchases of replacement cattle. They predicted that if live prices are reduced further in the coming week there will be little or no profit in buying feeder cattle. Some said that even now the difference between profit and loss on steers is so small that further declines in live prices will result in losses on cattle bought as feeders last spring.

Packers were reluctant to make estimates on the amount which would have to be taken off live prices in order to allow them to kill at a profit under the new price schedule. However, it is known that some have been receiving much higher prices for various grades than are now permissible.

Hog markets throughout the country established new 22-year peaks early in the week, reacted at midweek, and then moved higher toward the close. The

\$15.40 top at Chicago was the highest price paid since October, 1920.

Although the season for marketing 1942 pigs is now at hand, receipts have shown no marked upturn. The majority of farmers appear to be holding for the last possible pound of gain and the strength in the live market this week has made them only more bullish on prices for the near future. However, as one packer put it, "hogs can't be held forever, and day by day large runs are getting closer and closer."

Record Livestock Runs Boost Meat Production

September meat production reached an all-time high for the month, the products being rapidly prepared to feed American armed forces, our fighting allies and for regular domestic civilian consumption. Production was estimated by the American Meat Institute at about 20 per cent above September a year ago and from 40 to 50 per cent higher than the 1929-33 average for the month.

Pork production reached an all-time record for the month, being almost 40 per cent greater than for September a year ago and from 40 to 50 per cent greater than the 1929-33 average for the month, according to estimates by the Institute. During September, production of all classes of meats was at near record levels, with the exception of veal which, although large, was about the same as in September last year.

Hog marketings were the largest on record for the month of September and apparently were from 35 to 40 per cent higher than for the same month a year ago and were about 35 per cent over the five-year average for the month. Cattle marketings are the highest on record for the month since 1918, being from

10 to 15 per cent higher than for the same month a year ago and about twice as large as the five-year average for the month.

Sheep and lamb marketings were close to the record number dressed in September and were from 5 to 10 per cent higher than for the same month a year ago and about 8 per cent above the five-year average for the period. Marketings of calves were about the same as for September a year ago, but were substantially higher than the average for the month.

With the exception of hogs, livestock prices in general remained steady during the month, increasing slightly toward the end in the case of cattle and lambs and declining slightly in the case of calves. Hog prices rose sharply during the last two weeks in September.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., October 1.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog receipts continued light with prospectively light loadings in the near future.

Hogs, good to choice:

160-180 lb.	\$13.70@14.60
180-200 lb.	14.45@14.80
200-270 lb.	14.45@14.85
270-300 lb.	14.45@14.85
300-330 lb.	14.45@14.85
330-360 lb.	14.45@14.85

Sows:

300-360 lb.	\$14.45@14.75
360-400 lb.	14.35@14.65
400-500 lb.	14.25@14.55

Receipts of hogs at Corn Belt markets for the week ended October 1:

	This week	Last week
Friday, Sept. 25.....	29,800	19,400
Saturday, Sept. 26.....	17,400	24,900
Monday, Sept. 28.....	23,100	30,700
Tuesday, Sept. 29.....	23,000	19,900
Wednesday, Sept. 30.....	28,400	25,900
Thursday, Oct. 1.....	26,000	40,100

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PLATTE VALLEY COMMISSION CO. FREMONT, NEBRASKA

Receive Early Entries for Chicago Fat Stock Show

Entries for the forthcoming Chicago Market Fat Stock and Carlot competition, to be held December 2 to 5, are now beginning to arrive, it was announced by the management. This show is being held in place of the International, which was canceled for 1942 by action of its board of directors last spring.

The competition will include classes for individual steers in both open and junior departments, carlots of fat and feeder cattle, and individual and carlot classes for hogs and sheep.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 26, with comparisons:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Sept. 26...	293,000	396,000	532,000
Previous week	334,000	443,000	586,000
1941	255,000	354,000	383,000
1940	254,000	404,000	367,000
1939	281,000	298,000	376,000

At 11 markets:	Cattle	Hogs	Sheep
Week ended Sept. 26...	312,000		
Previous week	346,000		
1941	288,000		
1940	349,000		
1939	322,000		

At 7 markets:	Cattle	Hogs	Sheep
Week ended Sept. 26...	211,000	253,000	305,000
Previous week	188,000	284,000	252,000
1941	192,000	233,000	207,000
1940	184,000	281,000	204,000
1939	203,000	264,000	253,000

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during August according to the Agricultural Marketing Administration:

	Aug. 1942 Per- cent	July 1942 Per- cent	Aug. 1941 Per- cent
Cattle—			
Steers	48.80	53.70	50.66
Cows and heifers	47.67	42.01	44.20
Bulls and stags	3.53	4.29	5.15
Hogs—			
Sows	57.62	58.87	59.06
Barrows	41.42	40.28	39.85
Stags and boars	.90	.85	1.09
Sheep and lambs—			
Lambs and wethers	83.56	89.75	91.60
Sheep	16.44	10.25	8.40

AMENDMENT TO FSC-10

A recent amendment to Schedule FSC-10, on item 18, canned pork and soya links, 2-lb. can (sterile), was on the paragraph which reads: "The product shall be stuffed into medium hog casings (35 to 38 mm) in diameter and linked to 4- to 5-in. lengths running four to five pieces to the pound." This was changed to read: "The product shall be stuffed in narrow and/or medium export beef rounds (32 to 40 mm) in diameter and linked in 4- to 5-in. lengths, running four to seven pieces to the pound."

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, October 1, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$13.75@14.15	\$13.75@14.35			
140-160 lbs.	13.85@14.75	14.25@14.85		\$14.15@14.50	\$14.50@14.80
160-180 lbs.	14.50@15.00	14.75@14.90	\$14.25@14.75	14.25@14.60	14.70@15.00
180-200 lbs.	14.80@15.15	14.85@14.95	14.50@14.80	14.50@14.70	14.80@15.00
200-220 lbs.	15.10@15.30	14.90@15.00	14.60@14.85	14.60@14.75	15.00 only
220-240 lbs.	15.20@15.40	14.90@15.00	14.90@14.85	14.65@14.80	15.00 only
240-270 lbs.	15.25@15.40	14.90@15.00	14.60@14.85	14.65@14.80	15.00 only
270-300 lbs.	15.30@15.40	14.90@15.00	14.60@14.75	14.65@14.75	15.00 only
300-330 lbs.	15.25@15.40	14.75@14.85	14.60@14.75	14.60@14.70	14.90@15.00
330-360 lbs.	15.15@15.30	14.65@14.80	14.60@14.75	14.55@14.65	14.90@15.00
SOWS:					
Good and Choice:					
270-300 lbs.	15.10@15.20	14.60@14.65	14.75@14.80	14.50@14.60	14.90 only
300-330 lbs.	15.10@15.20	14.60@14.65	14.75@14.80	14.50@14.60	14.90 only
330-360 lbs.	15.00@15.15	14.50@14.65	14.75@14.80	14.50@14.60	14.90 only
360-400 lbs.	14.85@15.10	14.50@14.55	14.70@14.80	14.40@14.55	14.90 only
Good:					
400-450 lbs.	14.80@15.00	14.30@14.50	14.65@14.75	14.35@14.50	14.90 only
450-500 lbs.	14.75@14.90	14.20@14.40	14.65@14.75	14.25@14.40	14.85@14.90
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	14.75@15.75	14.50@15.75	13.75@15.00	14.50@15.75	14.50@15.50
900-1100 lbs.	15.00@16.25	14.50@16.00	14.25@15.50	14.50@15.75	14.75@15.75
1100-1300 lbs.	15.50@17.00	15.00@16.25	14.50@15.75	14.75@16.00	14.75@16.00
1300-1500 lbs.	15.75@17.00	15.00@16.25	14.75@15.75	14.75@16.00	14.75@16.00
STEERS, Good:					
700-900 lbs.	13.00@14.75	12.75@14.50	12.50@14.25	12.75@14.50	13.50@14.75
900-1100 lbs.	13.25@15.00	13.00@14.75	12.75@14.50	13.00@14.75	13.50@14.75
1100-1300 lbs.	13.50@15.50	13.25@15.00	13.00@14.75	13.25@14.75	13.50@14.75
1300-1500 lbs.	13.75@15.75	13.25@15.00	13.00@14.75	13.25@14.75	13.50@14.75
STEERS, Medium:					
700-1100 lbs.	10.75@13.25	11.50@13.00	11.25@12.75	11.25@13.25	11.00@13.50
1100-1300 lbs.	11.00@13.75	11.75@13.25	11.50@13.00	11.50@13.25	11.00@13.50
HEIFERS, Choice:					
600-800 lbs.	14.75@15.50	14.00@15.00	13.75@14.50	14.50@15.50	14.00@15.00
800-1000 lbs.	14.75@15.50	13.75@15.00	13.75@14.75	14.50@15.50	14.00@15.00
HEIFERS, Good:					
600-800 lbs.	13.00@14.50	12.25@14.00	12.00@13.75	12.50@14.50	12.00@14.00
800-1000 lbs.	13.00@14.50	12.25@14.00	12.00@13.75	12.50@14.50	12.00@14.00
HEIFERS, Medium:					
500-900 lbs.	10.75@13.00	10.00@12.25	10.00@12.00	10.00@12.50	10.00@12.00
COWS, All Weights:					
Good	11.00@12.00	11.00@11.50	10.50@11.25	10.25@11.50	10.00@11.25
Medium	9.50@11.00	9.25@11.00	9.25@10.50	9.00@10.25	9.00@10.00
Cutter and common	7.75@ 9.50	7.75@ 8.25	7.25@ 9.25	7.50@ 9.00	7.50@ 9.00
Canner	6.50@ 8.00	6.25@ 7.75	6.25@ 7.25	6.00@ 7.50	6.25@ 7.50
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	11.50@12.25	10.75@11.50	11.25@11.75	10.75@11.15	10.50@11.25
Sausage, good	11.25@12.25	10.75@11.50	11.25@11.75	10.75@11.15	10.50@11.25
Sausage, medium	10.25@11.25	9.50@10.75	10.00@11.25	9.75@10.75	9.75@10.50
Sausage, cutter & com.	9.00@10.50	8.50@ 9.50	8.50@10.00	8.25@10.25	8.25@ 9.75
VEALERS, All Weights:					
Good and choice	13.50@15.50	13.25@14.50	13.00@14.50	12.00@14.50	12.50@14.50
Common and medium	10.00@13.50	11.00@13.25	9.00@13.00	9.00@12.00	9.00@12.50
Cull	8.00@10.00	7.50@11.00	7.50@ 9.00	7.50@ 9.00	6.50@ 9.00
CALVES, 500 lb. down:					
Good and choice	11.50@13.75	11.00@13.00	11.00@13.50	10.50@13.00	11.00@13.00
Common and medium	8.75@11.50	8.50@11.00	8.50@11.00	8.50@10.50	9.00@11.00
Cull	7.00@ 8.75	7.00@ 8.50	7.00@ 8.50	7.00@ 8.50	6.50@ 9.00
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Good and choice	13.75@14.10	13.50@14.25	13.50@14.15	13.25@13.75	13.50@14.00
Medium and good	12.00@13.50	11.75@13.25	12.75@13.25	12.00@13.00	11.75@13.25
Common	9.00@12.00	9.00@11.50	9.75@12.50	10.00@11.75	10.00@11.50
YLG. WETHERS:					
Good and choice	11.75@12.50	11.75@12.50	11.25@11.75	11.00@11.75	11.50@12.50
Medium and good	10.75@11.75	10.25@11.75	10.25@11.25	10.00@10.75	10.50@11.50
EWES:					
Good and choice	5.50@ 6.25	5.00@ 6.00	4.75@ 5.35	5.25@ 5.50	5.00@ 5.50
Common and medium	4.25@ 5.50	3.50@ 4.75	3.50@ 4.75	4.50@ 5.25	3.50@ 5.00

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth; those on shorn stock on animals with No. 1 and No. 2 pelts. *Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. *Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended September 26:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,200	1,132	2,497	216
San Francisco	850	200	2,050	6,300
Portland	3,775	635	3,275	3,400

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 23,521 cattle, 2,063 calves, 31,547 hogs and 11,439 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 26, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 289 hogs; Swift & Company, 671 hogs; Wilson & Co., 4,213 hogs; Western Packing Co., Inc., 1,729 hogs; Agar Packing Co., 5,449 hogs; Shippers, 8,248 hogs; Others, 30,261 hogs.

Total: 21,915 cattle; 2,701 calves; 46,165 hogs; 14,326 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	5,472	921	1,812	8,247
Cudahy Pkg. Co.....	3,233	681	1,897	8,347
Swift & Company.....	4,718	675	2,784	11,715
Wilson & Co.....	3,582	925	2,214	2,158
Kornblum Pkg. Co.....	2,155
Others.....	9,237	853	985	5,888
Total.....	28,397	4,037	9,892	36,355

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company.....	4,857	4,984	11,483
Cudahy Pkg. Co.....	13,175	3,608	12,215
Swift & Company.....	2,881	3,241	7,576
Wilson & Co.....	1,932	5,129	1,261
Others.....	5,027
Cattle and calves: Eagle Pkg. Co., 11; Greater Omaha Pkg. Co., 164; Geo. Hoffman, 95; Kroger Pkg. Co., 1,018; Nebraska Beef Co., 935; Omaha Pkg. Co., 267; John Roth, 235; So. Omaha Pkg. Co., 1,034; Lincoln Pkg. Co., 137.			
Total: 26,276 cattle and calves, 19,084 hogs and 32,635 sheep.			

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	3,739	1,270	9,881	6,856
Swift & Company.....	4,588	8,444	6,716	7,191
Hunter Pkg. Co.....	1,312	184	4,958	605
Krey Pkg. Co.....	8,319
Laclede Pkg. Co.....	2,445
Sieloff Pkg. Co.....	910
Hell Pkg. Co.....	2,445
Others.....	3,682	116	2,645	1,166
Shippers.....	8,476	2,654	7,869	132
Total.....	22,007	7,868	45,138	15,950

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company.....	2,121	284	4,973	8,011
Armour and Company.....	2,663	358	5,225	3,818
Others.....	1,969	60	1,023	2,917
Total.....	6,743	702	11,221	14,746
Not including 2,187 cattle, 14 calves and 15,295 sheep bought direct.				

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.....	2,531	55	4,463	4,846
Armour and Company.....	2,150	49	4,034	5,329
Swift & Company.....	2,023	41	3,104	4,455
Others.....	380	7
Shippers.....	5,373	50	4,400	2,311
Total.....	12,457	195	16,017	16,911

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	3,253	2,036	4,234	921
Wilson & Co.....	3,177	1,935	4,244	1,073
Others.....	415	21	771
Total.....	6,843	3,992	9,249	1,994
Not including 763 cattle, 2,202 hogs and 897 sheep bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.....	1,292	640	5,594	1,487
Wichita D. B. Co.....	17
Dunn-Ostergart.....	208	36
Fred W. Dold.....	193	41	413
Sundowner Pkg. Co.....	90	54
Pioneer Pkg. Co.....	25
Excel Pkg. Co.....	504
Others.....	2,754	279	227
Total.....	5,053	640	6,376	1,714

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	2,656	2,128	2,228	20,034
Swift & Company.....	3,980	3,228	2,380	26,760
Blue Bonnett Pkg. Co.....	304	49	129	13
City Pkg. Co.....	303	11	397	1
H. Rosenthal.....	36	5	15	35
Total.....	6,899	5,421	5,149	40,852

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	1,219	146	3,823	51,682
Swift & Company.....	1,196	98	3,116	46,964
Cudahy Pkg. Co.....	595	99	1,320	2,464
Others.....	2,038	165	1,505	1,197
Total.....	5,348	497	10,364	102,307

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company.....	3,228	1,534	11,612	9,273
Cudahy Bros.....	875	1,135	8,280
Dakota Pkg. Co.....	1,414	97
Katz Pkg. Co.....	309	26
Rifkin Pkg. Co.....	794	43
Swift & Company.....	4,591	2,846	14,269	12,062
Others.....	6,321	1,848
Total.....	17,806	7,529	25,881	25,524

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons.....	24	368
E. Kahn's Sons Co.....	466	175	7,081	3,544
Lohrey Packing Co.....	226
H. H. Meyer Pkg. Co.....	22	4,264
J. Schlachter.....	117	114	54
J. & F. Schroth P. Co.....	3,638
J. F. Stegner Co.....	358	173	16
Others.....	1,895	778	725	267
Shippers.....	995	45	4,892	999
Total.....	3,853	1,399	20,826	5,248

Not including 1,121 cattle, 11 calves, 3,412 hogs and 1,564 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended Sept. 26	Prev. week	Cor.
Cattle.....	163,686	168,955	176,801
Hogs.....	226,062	253,312	267,794
Sheep.....	308,562	291,820	212,490

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during August, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Administration, as follows:

	Aug. 1942	July 1942	Aug. 1941
Cattle—			
Stockyards.....	76.54	75.40	77.03
Other.....	23.46	24.60	22.97
Calves—			
Stockyards.....	65.99	62.24	63.74
Other.....	34.01	37.76	36.26
Hogs—			
Stockyards.....	46.89	47.98	45.46
Other.....	53.11	52.02	54.54
Sheep and lambs—			
Stockyards.....	61.96	62.14	62.76
Other.....	38.04	37.86	37.24

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during August, 1942, in Alabama, Florida and Georgia compared with the same month last year.

	Aug. 1942	Aug. 1941
Cattle.....	47,759	45,131
Calves.....	24,631	22,062
Hogs.....	61,046	58,050
Sheep.....	1,885	1,638
Total.....	134,281	126,881
Cattle.....	314,872	316,521
Calves.....	115,279	111,773
Hogs.....	959,235	949,253
Sheep.....	11,444	9,442

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended September 26 compared with the previous week and a year ago:

	Cattle	Calves	Hogs
Week ended Sept. 26.....	3,009	1,063	7,513
Last week.....	3,656	1,545	9,785
Last year.....	2,923	1,891	8,652

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Sept. 25.....	2,400	290	14,492	10,110
Sat., Sept. 26.....	764	70	5,598	10,412
Mon., Sept. 28.....	20,883	1,831	15,731	11,191
Tues., Sept. 29.....	9,224	1,053	20,120	10,556
Wed., Sept. 30.....	11,073	656	16,839	14,944
Thurs., Oct. 1.....	5,000	700	13,000	10,000
*Week's total.....	46,290	3,770	65,690	46,091
Prev. week.....	38,746	4,452	71,518	41,752
Year ago.....	42,447	4,839	66,056	35,923
Two years ago.....	32,237	3,979	68,094	33,617

*Including 2,054 cattle, 301 calves, 23,334 hogs and 30,752 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Sept. 25.....	1,200	37	1,072	763
Sat., Sept. 26.....	212	54	206
Mon., Sept. 28.....	5,422	122	1,100	556
Tues., Sept. 29.....	3,793	200	474	373
Wed., Sept. 30.....	4,287	184	199	267
Thurs., Oct. 1.....	2,500	100	1,000	500
Week's total.....	16,002	696	2,773	1,696
Prev. week.....	13,544	685	2,176	512
Year ago.....	10,876	390	4,712	1,083
Two years ago.....	10,652	590	4,057	1,127

SEPTEMBER AND YEAR RECEIPTS

	September 1942	1941	Gain	Loss
Cattle.....	209,957	198,602	13,355
Calves.....	21,896	21,864	32
Hogs.....	406,204	275,914	30,290
Sheep.....	265,476	204,005	61,471

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Sept. 26.....	\$15.25	\$14.90	\$5.75	\$14.90
Previous week.....	14.75	14.15	5.75	14.05
1941.....	11.50	11.00	5.00	11.85
1940.....	11.30	6.25	3.50	9.00
1939.....	10.20	7.20	3.50	9.55
1938.....	10.35	8.50	2.60	7.95
1937.....	13.90	11.40	4.25	10.40
Av. 1937-1941.....	\$11.45	\$8.85	\$3.75	\$9.65

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. wt., lbs.	Prices—Top	Av.
*Week ended Sept. 26.....	274	115.30	\$15.30	\$14.90
Previous week.....	285	14.60	14.60	14.15
1941.....	69,836	264	11.90	11.00
1940.....	80,695	252	6.50	6.25
1939.....	85,987	259	7.85	7.20
1938.....	70,739	251	9.20	8.50
1937.....	60,204	258	12.45	11.40
Av. 1937-1941.....	73,500	256	\$9.65	\$8.85

*Receipts and average weight for week ending Sept. 26, 1942, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Oct. 1.

	Week ended Oct. 1	Prev. week
Packers' purchases.....	45,194	42,971
Shippers' purchases.....	3,845	3,765
Total.....	49,029	46,736

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in August:

	Aug. 1942	July 1942	Aug. 1941
Average cost per 100 lbs.			
Cattle.....	\$11.52	\$11.90	\$ 9.57
Steers.....	13.28	12.59	11.08
Calves.....	12.40	12.22	10.55
Hogs.....	14.28	14.12	10.81
Sheep and lambs.....	11.87	12.14	10.06
Average yields (per cent)			
Cattle.....	53.97	55.26	54.97
Calves.....	55.25	56.03	56.57
Hogs.....	75.28	75.26	75.58
Sheep and lambs.....	46.15	46.94	47.10
Average live weight lbs.			
Cattle.....	688.54	657.48	661.72
Steers.....	685.93	1,008.45	1,027.18
Calves.....	231.80	211.44	208.59
Sheep and lambs.....	86.27	83.93	84.58
Hogs.....	265.73	265.18	261.13

*Also included in "cattle" data.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Sept. 26, 1942:

CATTLE

	Week ended Sept. 26	Prev. week	Cor. week, 1941
Chicago	21,915	28,351	27,588
Kansas City	23,344	24,054	21,756
Omaha	17,330	18,025	16,828
East St. Louis	17,449	17,141	11,791
St. Joseph	8,326	7,942	7,092
Sioux City	7,766	8,072	10,230
Wichita	5,718	6,083	6,704
Philadelphia	2,063	2,017	1,755
Indianapolis	2,464	2,745	2,839
New York & Jersey City	10,927	11,863	7,874
Oklahoma City	11,598	15,323	10,389
Cincinnati	5,515	4,408	4,442
Denver	5,709	5,867	4,956
St. Paul	15,361	15,266	16,225
Milwaukee	4,095	4,234	2,871
Total	157,500	173,001	152,830

*Cattle and calves.

HOGS

Chicago	99,829	118,670	61,948
Kansas City	36,672	46,432	30,627
Omaha	36,547	38,905	28,185
East St. Louis	68,706	85,039	55,279
St. Joseph	10,290	11,655	14,527
Sioux City	15,802	18,524	14,350
Wichita	7,235	7,142	5,803
Philadelphia	14,479	14,829	2,786
Indianapolis	31,517	31,120	20,559
New York & Jersey City	50,247	55,132	34,481
Oklahoma City	11,451	9,887	8,487
Cincinnati	17,867	10,829	15,466
Denver	11,080	10,368	5,778
St. Paul	25,881	32,417	29,904
Milwaukee	10,588	10,528	9,065
Total	448,191	510,168	339,245

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	14,326	19,214	14,740
Kansas City	38,471	30,907	15,341
Omaha	45,686	41,892	23,607
East St. Louis	33,194	22,701	12,620
St. Joseph	24,860	19,578	15,281
Sioux City	21,441	20,414	13,744
Wichita	2,224	3,074	3,055
Philadelphia	3,440	3,468	15,317
Indianapolis	4,035	4,896	5,211
New York & Jersey City	61,410	63,301	48,157
Oklahoma City	2,801	2,381	1,225
Cincinnati	5,798	5,315	5,327
Denver	11,542	12,086	11,935
St. Paul	23,524	28,524	17,417
Milwaukee	1,837	1,790	1,554
Total	296,589	279,631	204,831

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, September 29, 1942, as reported by the Agricultural Marketing Administration:

CATTLE

Steers, medium, good	\$14.75
Cows, medium	\$9.50@10.50
Cows, cutter and common	8.00@10.00
Cows, canners	Down to 6.50
Bulls, good	12.00@12.50
Bulls, medium	11.00@12.00
Bulls, cutter to common	9.50@11.00

CALVES

Vealers, good to choice	\$15.25@16.75
-------------------------	---------------

HOGS

Hogs, good and choice	\$15.40
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LAMBS

Lambs, good to choice	\$15.00@15.25
Lambs, medium to good	13.00@14.50

Receipts of salable livestock at Jersey City market for week ended September 26, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	783	2,017	237	2,323
Total, with directs	8,027	17,558	26,570	49,955

Previous week:

Salable receipts	797	1,905	244	1,327
Total, with directs	8,550	14,720	27,880	61,090

*Including hogs at 31st street.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending September 26, 1942	8,021	1,472	1,070
Week previous	5,884	1,500	1,195
Same week year ago	9,736	3,189	2,638
COWS, carcass			
Week ending September 26, 1942	2,597	2,683	2,178
Week previous	2,122	2,429	2,058
Same week year ago	756	1,017	2,250
BULLS, carcass			
Week ending September 26, 1942	329	107	82
Week previous	319	58	82
Same week year ago	461	908	100
VEAL, carcass			
Week ending September 26, 1942	15,046	1,738	721
Week previous	8,906	1,261	415
Same week year ago	14,677	1,002	703
LAMB, carcass			
Week ending September 26, 1942	45,958	10,218	21,570
Week previous	40,365	12,889	18,618
Same week year ago	49,498	14,966	23,186
MUTTON, carcass			
Week ending September 26, 1942	7,861	220	8,859
Week previous	5,957	476	4,868
Same week year ago	1,807	265	604
PORK CUTS, lbs.			
Week ending September 26, 1942	957,458	216,566	148,595
Week previous	1,002,467	233,554	279,432
Same week year ago	1,800,625	230,993	225,702
BEEF CUTS, lbs.			
Week ending September 26, 1942	800,512		
Week previous	211,095		
Same week year ago	359,771		

LOCAL SLAUGHTERS

CATTLE, head	Week ending September 26, 1942	10,871	2,063
	Week previous	11,004	2,017
	Same week year ago	7,574	1,755
CALVES, head	Week ending September 26, 1942	18,984	2,217
	Week previous	17,016	2,380
	Same week year ago	12,695	2,786
HOGS, head	Week ending September 26, 1942	40,378	14,479
	Week previous	53,785	14,820
	Same week year ago	36,481	15,317
SHEEP, head	Week ending September 26, 1942	59,278	8,440
	Week previous	62,691	3,468
	Same week year ago	48,157	4,200

Country dressed product at New York totaled 2,996 veal, no hogs and 157 lambs. Previous week 4,007 veal, no hogs and 176 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Volume of slaughter of most classes of livestock in federal inspected plants at 27 centers for the week ended September 25 was lighter than during the previous week. The loss, however, was small in the majority of cases and kill of all classes remained well above the corresponding week of last year. Sheep and lamb slaughter was greater than a week earlier and 35 per cent above the same week of 1941.

	Cattle	Calves	Hogs	Sheep
New York area ¹	10,927	18,862	50,247	61,410
Phila. & Balt. group ²	3,687	1,063	25,841	3,879
Ohio-Indiana group ³	9,911	3,332	61,378	15,984
Chicago ⁴	29,645	4,007	99,829	80,794
St. Louis area ⁵	17,449	8,919	68,786	33,194
Kansas City	23,394	6,215	36,672	38,471
Southwest group ⁶	24,413	18,351	37,810	64,575
Omaha	16,779	451	38,547	45,086
Sioux City	7,706	147	15,802	21,441
St. Paul-Wis. group ⁷	25,377	17,739	84,467	36,190
Interior Iowa & So. Minn. ⁸	14,048	4,890	141,700	53,318
Total	183,366	79,296	659,079	454,442
Total prev. week	195,929	81,415	724,804	410,172
Total last year	109,672	72,597	537,618	286,661

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended Sept. 24	Prev. week	Same week 1941
Toronto	\$10.00	\$10.50	\$9.00
Montreal	9.00	9.75	9.50
Winnipeg	9.00	9.09	8.50
Calgary	9.15	9.15	8.50
Edmonton	8.55	9.00	8.05
Prince Albert	8.60	9.00	8.25
Moose Jaw	8.65	8.70	7.75
Saskatoon	8.75	8.70	7.75
Regina	8.40	8.40	7.85
Vancouver	9.40	9.50	9.25

VEAL CALVES

Toronto	\$15.33	\$15.01	\$12.76
Montreal	14.40	14.35	12.75
Winnipeg	12.54	12.80	10.75
Calgary	10.75	10.75	9.25
Edmonton	11.50	11.50	9.50
Prince Albert	10.25	10.25	8.50
Moose Jaw	10.50	10.50	9.00
Saskatoon	11.25	11.25	10.00
Regina	11.00	11.25	9.50
Vancouver	11.10		10.00

HOG CARCASSES B1*

Toronto	\$15.25	\$15.50	\$14.65
Montreal	13.27	13.60	14.77
Winnipeg	13.80	13.95	13.55
Calgary	13.70	14.10	13.40
Edmonton	13.60	14.00	13.43
Prince Albert	13.72	13.75	13.15
Moose Jaw	13.60	13.75	13.20
Saskatoon	13.60	13.75	13.15
Regina	13.60	13.75	13.25
Vancouver	14.75	15.10	14.35

*Official Canadian hog grades are now on carcass basis. Quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS

Toronto	\$12.33	\$12.05	\$10.53
Montreal	11.00	11.80	10.50
Winnipeg	11.00	10.91	9.30
Calgary	10.10	9.85	9.85
Edmonton	9.85	9.85	8.65
Prince Albert	9.75	9.75	8.12
Moose Jaw	10.00	9.85	8.65
Saskatoon	9.80	9.80	8.25
Regina	10.10	9.75	9.25
Vancouver	10.50	10.75	11.25

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MANAGER or Superintendent, with twenty-five years' packinghouse experience, desires position. Have had charge of buying, operating, costs, and sales in Sausage, Billed Ham, and Smoked Meat Departments. Have also installed complete packinghouse departmental cost and sales analysis systems. Am forty-seven years of age, married, and draft exempt. Presently employed. W-137, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PROGRESSIVE Sausage Manufacturing Executive with a thorough knowledge of all types of sausage manufacture and an outstanding line of luncheon meats and loaves, desires a connection with an organization with a future. Am thoroughly experienced and can give the finest of references. Available immediately. W-101, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FINANCIAL, PLANT, OFFICE MANAGER: Vigorous, aggressive, well educated. Legal training. Experienced in practical financial work and plant organization. Fourteen years treasurer packing company doing international business. W-133, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

KILLING and CUTTING Foreman: 47, Thoroughly experienced. Very active, understand government regulations and handle any class of labor. W-128, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CASING FOREMAN: twenty years' experience processing and manufacturing all kinds casings, excellent background, references. W-134, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: First class packing house man by independent southern packer. Killers and processors of pork only. Established for years. Must be A-1. Know pork operations in detail. This is the right opportunity for the right man. Can become Assistant to Superintendent if show results. State qualifications in detail in first letter, draft status, and salary expected. Replies held in strict confidence. W-129, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: One experienced man to supervise and help ten or twelve other men in cutting hogs, curing meats, boiling hams and boning beef. Business located in Portsmouth, Va.—thirty years established. W-983, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Draft exempt man with general selling experience to assist Sales Manager in medium size organization manufacturing a complete line of meat products in the Pittsburgh district. Must have an experienced and practical knowledge of dressed beef. W-971, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

PLANT SUPERINTENDENT for moderate sized sausage factory manufacturing kosher style products. Able to handle men. Acquainted with all operations, figuring tests, shrinkages and departmental transfers. Operations include beef boning, curing, smoking, etc. Location is New York City. W-113, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

WANTED: Experienced man as superintendent in medium sized Colorado rendering plant. Write age, experience, references, draft status, and any other facts which will assist in appraisal of qualifications. W-130, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

For Sale

For Sale

BEEF, veal and lamb slaughtering plant. Capacity either 500 cattle exclusively or 250 cattle and small stock per week. Located in large central state city. Plant B.A.I. inspected and now operating. First-class shape. Write W-136, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Business Opportunities

Attention Wholesale Pork and Provision Packers Subject: Representation

H. B. CHAFE, Commission Merchant, Mair Building, St. John's, Newfoundland, solicits communications from wholesale provision packers interested in appointing a representative in Newfoundland. First class references furnished on request. Quick action essential—business pending.

WANTED: Small Hog Killing Plant. In reply, give price and capacity. W-993, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

WE will buy used equipment for canning, such as retorts, fillers, conveyors and motors (DC). Address your offers to W-112, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

6 RETORTS 42"—complete with instruments—vertical preferred, 3 or 4 Basket Size. Must be in good condition. W-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Armour and Company.....6	Kahn's Sons Co., E.....41	Swift & Co.....Fourth Cover
Baker Ice Machine Co.....28	Kennett-Murray & Co.....36	Thomas Truck & Caster Co.....21
Cahn, Inc., Fred C.....17	Kingan & Co.....41	Toledo Scale Co.....13
Callahan & Co., A. P.....30	Korreck Kutting Mfg. Co., Inc.....25	Vogt, F. G., & Sons, Inc.....41
Cincinnati Butchers' Supply Co., The..17	Link-Belt Co.....22 and 23	
Cleveland Cotton Products Co.....33	Mayer, H. J. & Sons Co.....33	
Corn Products Sales Co....Front Cover	McMurray, L. H.....36	
Cudahy Packing Co.....41	Murray Mfg. Co.....23	
Diamond Crystal Salt Co.....17	Palmyra Bologna Co., Inc.....41	
Diamond Iron Works, Inc.....28	Platte Valley Commission Co.....36	
Fearn Laboratories, Inc.....5	Preservaline Mfg. Co.....3	
Felin & Co., Inc., John J.....41	Rath Packing Company.....41	
French Oil Mill Machinery Co.....32	Sayer & Co., Inc.....19	
Fuller Brush Co.....19	Schludenberg, Wm.-T. J. Kurlde Co...41	
Griffith Laboratories Inc.....12 and Third Cover	Smith's Sons, John E., Co..Second Cover	
Ham Boiler Corporation.....35	Specialty Mfrs. Sales Co.....18	
Hormel & Co., Geo. A.....42	Stange Co., Wm. J.....21	
Hunter Packing Co.....42		
Hygrade Food Products Corp.....42		

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index



**QUALITY
HYGRADE
DOMINATES**

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

'HYGRADE'S
Famous
Corned Beef
and Tongues

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
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HUNTER PACKING COMPANY

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BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

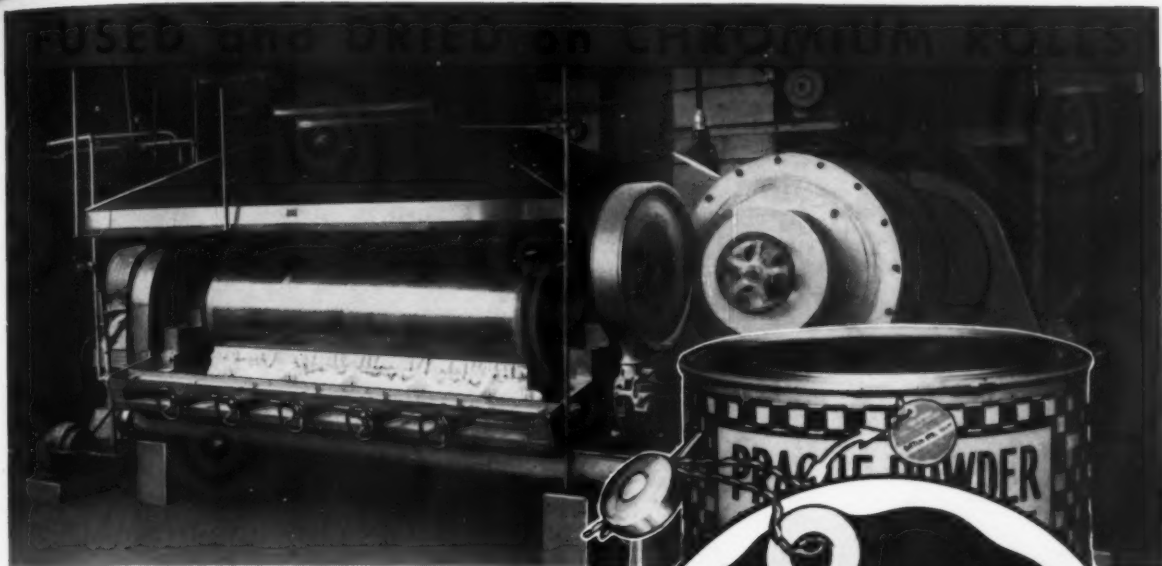
F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota



Laboratory Controlled

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

**The Mild, Active Cure for Bacon,
for Hams, and for Luncheon Meats**

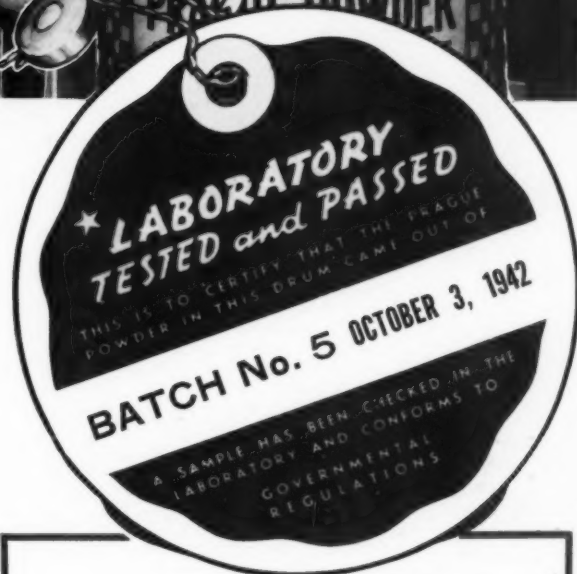
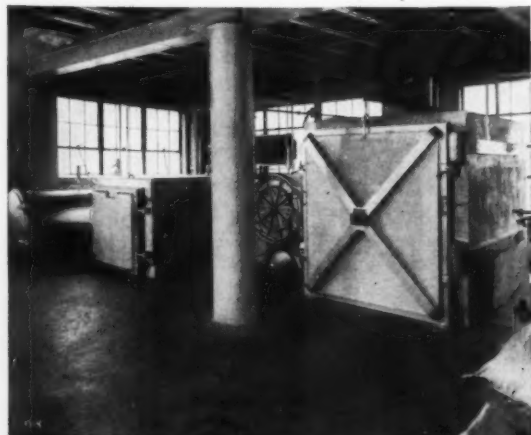
Calling—SAUSAGE DEPARTMENT . . . Cure in
chopper.

The best meats also require the best seasonings and
spices. We prepare all seasonings, for your con-
venience. Prague Powder, "Purified" Ground
Spices, Liquid and Dry Soluble Seasonings . . . and
fully-approved Sausage Binders. Ready to ship.

It's not "just as good as"—it is PRAGUE POWDER!

In these sterilizing retorts, the mold and bacteria
prevalent in spices, flours, enzymes, colloids, and
other food products are destroyed.

Our ground spices are treated under U.S. Sterili-
zation Patent No. 2,107,697.



3 TO 7-DAY CURE



The science of meat curing is not a new art.
It is, however, being improved every day.
Fine, "Safe, Fast Cures" are here to stay.

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1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

VISIT THE GRIFFITH BOOTH AT THE CONVENTION

FROM START TO FINISH,
SWIFT'S SELECTED *Natural* CASINGS GIVE YOU PROFITABLE

SHOP PERFORMANCE!

SALES RESULTS!

✓ **SCIENTIFICALLY CLEANED**



All surplus fat and tissue are removed from Swift's Selected Casings by thorough scientific cleaning and fating operations. You are assured of casings that stuff easier . . . make sausages of better appearance.

✓ **PRESSURE TESTED**



Both water and air pressure are used to inflate and test every inch of Swift's Selected Casings. They are carefully inspected, and holes, tears, and other flaws are eliminated. Perfect casings mean faster production and lower costs.

✓ **DEPENDABLE, ACCURATE SIZES**



Every Swift Casing is individually measured for diameter . . . correctly graded to size. All lengths are liberal. Swift's Selected Casings are precision-selected, to a fraction of an inch.

✓ The freshness and finer quality of Swift's Selected Natural Casings give all your sausages the appetizing appearance so necessary for bigger consumer sales . . . better profits.



Natural casings have always been the ideal sausage container. That's one reason why sausage in natural casings is easier to eat. Women look for the distinctive natural casing shape.

Natural casings contribute greatly to flavor, too, for they permit more complete smoke penetration; they cling more tightly to the stuffing; seal in and protect flavor; keep the sausage extra tender and juicy.

For the very best results from start to finish, always insist on Swift's Selected Natural Casings. Phone your nearest Swift Company branch house. They'll be glad to serve you.

A COMPLETE CASING VARIETY: Sheep Casings • Pork Casings • Pork Bungs • Pork Middles • Pork Stomachs • Beef Rounds • Beef Middles • Beef Bungs • Beef Weasands • Pork Bladders • Sewed Casings

Swift's Selected *Natural* Casings

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